What's Cooking in Snook?

Volume 2

Taste-Tempting Recipes
Old and New

What's Cooking in Nook?

Volume 2

Nook Temperance Society
Old and New

What's Cooking in Snook?

Volume 2

Taste-Tempting Recipes
Old and New

COMPILED BY

Brethren Youth Fellowship
Snook Brethren Church
1978

What's Cooking in Brook?

Volume 2

Brook-Terrific Recipes
Old and New

COMPILED BY

Brethren Youth Fellowship
Brook Brethren Church
1978

EXPRESSION OF APPRECIATION

We wish to thank everyone who had a hand in preparing this cookbook, and all who have shared a recipe with us. We especially want to thank Liz Roesler, who designed our front cover, Debra Kovar who did our other art work, Deborah Kovar and Dorothy See who did all the typing, and Faye Beckmann who did the printing. Without everyones help and cooperation, this book would not have been possible.

Brethren Youth Fellowship
Snook Brethren Church

LIFE'S RECIPE

1 cup of good thoughts

1 cup of kind deeds

1 cup of consideration for others

2 cups of sacrifice for others

3 cups of forgiveness

2 cups of well-beaten faults

Mix these thoroughly and add tears of joy and sorrow and sympathy for others. Flavor with little gifts of love and kindly serve. Fold in 4 cups of prayer and faith to lighten other ingredients and raise the texture to great height of Christian living. After pouring all this into your daily life, bake well with the heat of human kindness.

Serve with a smile.

A RECIPE FOR HAPPINESS

Give a little, live a little

Try a little mirth

Sing a little, bring a little

Happiness to earth.

Pray a little, play a little,

Be a little glad;

Rest a little, just a little

If the heart is sad

Spend a little, send a little

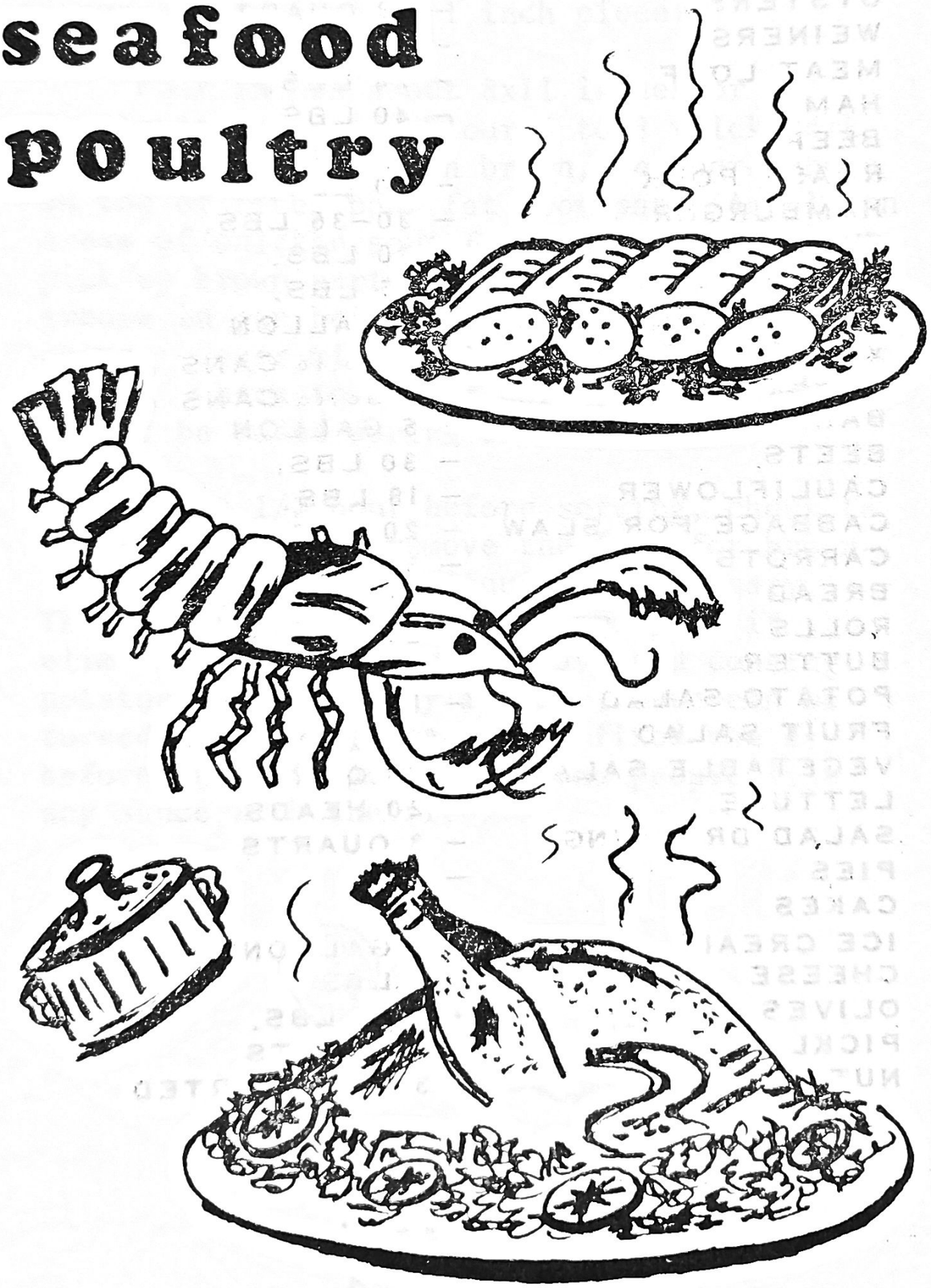
to another's door;

Give a little, live a little

Love a little more.

MAIN DISHES

meat – casserole
seafood
poultry



Quantities to Serve 100 People

COFFEE	— 3 LBS.
LOAF SUGAR	— 3 LBS.
CREAM	— 3 QUARTS
WHIPPING CREAM	— 4 PTS.
MILK	— 6 GALLONS
FRUIT COCKTAIL	— 2 1/2 GALLONS
FRUIT JUICE	— 4 NO. 10 CANS (26 LBS.)
TOMATO JUICE	— 4 NO. 10 CANS (26 LBS.)
SOUP	— 5 GALLONS
OYSTERS	— 18 QUARTS
WEINERS	— 25 LBS.
MEAT LOAF	— 24 LBS.
HAM	— 40 LBS.
BEEF	— 40 LBS.
ROAST PORK	— 40 LBS.
HAMBURGER	— 30—36 LBS.
CHICKEN FOR CHICKEN PIE	— 40 LBS.
POTATOES	— 35 LBS.
SCALLOPED POTATOES	— 5 GALLON
VEGETABLES	— 4 NO. 10 CANS (26 LBS.)
VEGETABLES	— 4 NO. 10 CANS (26 LBS.)
BAKED BEANS	— 5 GALLON
BEETS	— 30 LBS.
CAULIFLOWER	— 18 LBS.
CABBAGE FOR SLAW	— 20 LBS.
CARROTS	— 33 LBS.
BREAD	— 10 LOAVES
ROLLS	— 200
BUTTER	— 3 LBS.
POTATO SALAD	— 12 QUARTS
FRUIT SALAD	— 20 QUARTS
VEGETABLE SALAD	— 20 QUARTS
LETTUCE	— 20 HEADS
SALAD DRESSING	— 3 QUARTS
PIES	— 18
CAKES	— 8
ICE CREAM	— 4 GALLONS
CHEESE	— 3 LBS.
OLIVES	— 1 3/4 LBS.
PICKLES	— 2 QUARTS
NUTS	— 3 LBS. SORTED

To serve 50 people, divide by 2
To serve 25 people, divide by 4

PORK CHOPS AND RICE

Georgia Kovar

Melt 2 or 3 T. butter in skillet. Add 1 can of mushroom pieces and 4 or 6 1/2 oz. pkg. slivered almonds. Brown a little. Add 1-1/2 cups uncooked rice (not instant). Stir until butter is absorbed. Add 2 cans chicken broth. Cover and cook 12 to 15 minutes until broth is mostly absorved. Add:

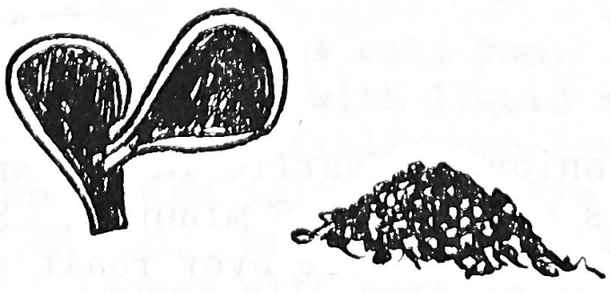
1 can undiluted cream of chicken soup

1 small jar pimento strips

1 cup celery (cut in 1 inch pieces)

Pour in pan about 8x11 inches or a little larger pan. Flour 6 to 8 thick pork chops and brown. When brown, set pork chops on top of rice, pour fat from pan. Add 1 can cream of chicken soup (undiluted) and stir to pick up brown particles in pan (pour off grease in pan before adding soup. Pour over chops. Cover with foil and bake about 2 hours. Check to see if more soup or broth should be added during cooking.

About 1/2 hour before serving, check to see if you should remove the foil for browning or to reduce the liquid if necessary. This is nice to serve for company as it eliminates the making of gravy and cooking potatoes. If company is late, oven can be turned low. The rice can be fixed the day before and refrigerated. Some people like soy sauce with the rice.



ROAST SUPREME

Charlene Lednicky

1 roast 3-4 lbs.
1 envelope Lipton onion soup mix
1 can cream of mushroom soup

Flour, salt and pepper roast. Put just enough cooking oil in bottom of roaster to cover bottom. Place roast in pan and cover with mushroom soup. Spread out soup so it covers top of meat and runs down side. Add one soup can of water. Sprinkle onion soup mix over top, smooth out lumps. Cover roaster and bake until tender. Add one can more of water to make more gravy.

BARBECUED ROUND STEAK

Karen Prihoda

3 lbs. round steak
1/2 c. catsup
1/2 c. vinegar
1 c. tomato sauce
4 T. Worcestershire sauce
4 T. brown sugar
1 onion (chopped)
Salt
Pepper
Thyme

Cut steak into serving pieces, brown in 2 T. shortening. Mix together other ingredients and pour on meat in baking dish. Cover. Bake at 350° for 1-1/2 hours.

BARBECUE ROAST BEEF

Sharon Caldwell

1/4 c. Wesson oil
1 large onion
1 clove garlic
1 qt. catsup
1/2 c. vinegar
2 T. sugar
2 T. chili powder
ADD TO TASTE:
Cayenne pepper, black pepper and paprika
One 5 lb. beef roast (cooked)

Dice onion and garlic in oil and brown. Add other ingredients and simmer 5 minutes. Shred a 5 lb. cooked beef roast. Pour sauce over roast and heat in medium oven at least a half hour or longer. Serve on bun.

GERMAN STYLE SHORT RIBS

Jan Schoenemann

3 lbs. beef short ribs, cut into serving pieces
Water
Instant meat tenderizer
1/3 cup flour
1/2 t. salt
Few grains of pepper
4 T. vegetable oil
1 bay leaf (optional)
1 medium-size onion, thickly sliced
1 can condensed beef consomme
1/2 cup water
3 t. vinegar
1 t. prepared horse radish
1/8 t. allspice ground
1/8 t. ground cloves

Brush meat with water and sprinkle with meat tenderizer. Pierce meat with fork at half inch intervals. Turn and repeat on all sides of meat. Mix flour, salt and pepper. Coat meat with mixture. Heat 2 T. of oil in skillet. Brown meat well on all sides over moderate heat. Place in 2-1/2 qt. casserole. Heat oven to 350°. Add the remaining 2 T. oil to skillet and cook onion until tender. Stir in consomme, water, vinegar, horse radish, bay leaf, allspice and cloves. Pour over meat. Cook and bake 1-3/4 to 2 hours or until meat is fork tender. Serves 4 to 6.

JERKY

Betty Yezak

Cut beef or venison into thin strips--about 1/4" at most. Cuts easier if meat is partially frozen.

Place strips in glass cake pan. Using a basting brush, garnish with liquid smoke (sparingly). After garnishing one layer, season with seasoning salt. Sprinkle a little sugar on top. Pepper and table salt may be added. Repeat with next layers in same manner.

JERKY CONT'D. Betty Yezak

Let strips sit and soak up seasonings for four hours.

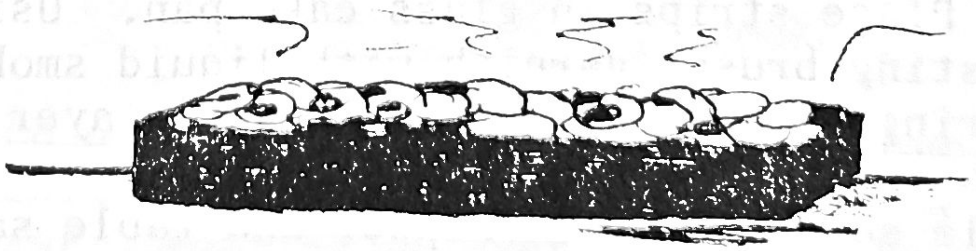
Place strips on oven rack. Leave overnight, 8 to 12 hours in a 150° oven. Gas ovens, pilot usually furnishes this much heat. Electric oven, set at about 200° and leave oven door open slightly.

The amount of time left in oven depends on thickness of meat. Store in glass jar.

POT ROAST MEAT LOAF Cynthia Kovar

1 lb. ground meat
1 egg (optional)
1/3 to 1 cup fine bread or cracker crumbs
Salt and pepper to taste
2 T. minced onion (optional)
2/3 c. evaporated milk
2 T. minced green pepper (optional)
1/4 c. catsup or chili sauce (optional)
1/4 to 2 t. Worcestershire sauce
2 or 3 medium potatoes, sliced 1/4 inch thick
2 or 3 medium onions, sliced 1/4 inch thick
3 medium carrots, peeled and quartered
2 t. parsley flakes (optional)

Combine meat, egg, crumbs, salt, pepper, minced onion, milk, green pepper, catsup and Worcestershire sauce; shape into loaf in center of 13x2x9 inch pan. Cover tightly with foil. Bake at 375° for about 30 minutes. Place vegetables in layers around meat. Mix parsley flakes, salt and a few grains of pepper, sprinkle vegetable layers with mixture. Cover again with foil. Bake for about an hour or until vegetables are tender. Uncover, bake for 10 minutes longer or until browned. Makes 4 to 6 servings.



MEATBALL & SPAGHETTI SAUCE

Clara Orsak

1 lb. ground meat (Approximately 50-60 meatballs)
2 eggs
8 crackers (crumbled up)
Salt
Pepper

Form small balls and put in refrigerator about 2 hours before use. When ready to use, brown the meatballs in as little shortening as possible. Roll 1/2 of the balls in flour and the other just brown plain. Put the meatballs on paper towel to drain and set aside.

SAUCE

1 can tomato paste
1 can tomato sauce
6 c. water
1-1/4 T. vinegar
1 T. sugar
Salt
Pepper
2 or 3 cloves of garli

Mix all in a big pot and bring to a boil. Drop in meatballs and turn fire down to simmer. Simmer about 3 or 4 hours. Add a little water off and on while simmering.

Use over cooked spaghetti and sprinkle Parmesan Cheese over top if desired.

SKILLET MACARONI

Betty Kapchinskie

1 lb. hamburger meat
1 oz. can of tomato sauce
1 7-1/4 oz. box of Kraft macaroni and cheese
Onion and garlic chopped to your taste. Sugar, salt and pepper to your taste.

Brown hamburger meat, onion and garlic, salt and pepper til done. Add tomato sauce, 1-1/2 cans of water, sugar and let simmer (til sauce is almost gone) Cook macaroni, drain and add meat sauce, stir, add cheese and stir.

HAMBURGER SAUSAGE ROLLS

Betty Yezak

(very similar to summer sausage)

5 lbs. cheap hamburger (more fat the better)
5 rounded t. Morton's tenderquick
2 T. mustard seed
2 T. coarse ground pepper
2-1/2 t. garlic salt.

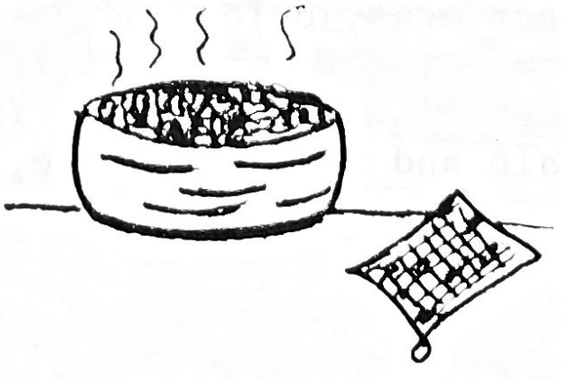
1st Day--Mix in large bowl, cover and refrigerate.
2nd Day--Mix by hand and refrigerate overnight.
3rd Day--Repeat 2nd Day.
4th Day--Form into 5 rolls. Place on rack on broiler pan. Bake on bottom oven rack for 8 hours at 140° or less. Turn every 2 hours. Don't hurry. Sausage will not fall apart--forms its own casing. Cool and refrigerate. May be frozen.

TAMALE PIE

Vira Rubach

1 lb. ground meat
1 large onion and 1 large green pepper minced and sauteed in 1/2 stick butter
1 small can mushrooms
1 No. 2 can cream styled corn
1 can tomato sauce
2 T. chili powder
Salt to taste
1 pkg. Macaroni cook by directions set aside

Brown ground meat in oil. Drain and add above ingredients. Mix well and put in a pan. Cover with cheese and bake for 20 minutes.



SHRIMP DELIGHT Clara Orsak

Clara Orsak

1 onion
1 can cream of shrimp soup
1 cup sour cream
1 lb. cooked shrimp

Saute 1 onion in butter. Add 1 cup sour cream, 1 can of cream of shrimp soup and 1 lb. cooked shrimp. Simmer 45 minutes and use over cooked rice.

SHRIMP GUMBO

Clara Orsak

1/2 lb. okra, cut into small pieces
1 large onion
1/2 green pepper
piece of celery
1 small clove of garlic
1 small can tomato sauce
1 small can tomatoes
4 cups water
1-1/2 lbs. of raw shrimp
salt--pepper to taste

Put shortening in pan, fry okra until it isn't slick, add onion, green pepper and celery and fry a little longer, Then add tomato sauce, tomatoes, water and garlic. Cook 10 minutes. Then add raw shrimp. Cook until shrimp are done.

SWEET AND SOUR MEATBALLS

Debra Kovar

1-1/2 lb. ground beef ---
2 eggs
3 T. flour
3/4 c. oil
1/2 green pepper
1 can cream of chicken soup
1 small can crushed pineapples
2 T. cornstarch
1/2 c. vinegar
1/2 c. sugar
salt and pepper to taste

Shape beef into 18 balls. Combine eggs, flour, salt and pepper. Dip meatballs in batter, fry in oil until brown. Pour out all but 1 tablespoon oil from skillet. Mix remaining ingredients and cook until done.

HOG HEAD CHEESE

Lydia Mae Faust

Cook meat same as for Liver sausage, but leave out liver. Cut meat in small pieces with knife. Add salt, pepper, piece of onion and garlic to taste.

Stuff this in hog stomach which has been cleaned in salt. Sew up with string and boil in broth meat was cooked in for 1-1/2 to 2 hours slow. Take out, put heavy weight on top of it to flatten it while it cools overnight.

BAKED LASAGNE

Melissa Slenk

1-1/2 lbs. ground beef
1/2 lb. ground lean pork
1 cup chopped onion
1 clove garlic, crushed
1 can (1 lb., 12 oz.) tomatoes
1 can (15 oz.) tomato sauce
1-1/2 T. parsley flakes
1-1/2 T. sugar
1 t. salt
1 t. crushed basil leaves
1 carton (2 lbs.) creamed cottage cheese (large curd)
1/2 c. grated Parmesan cheese
1 T. parsley flakes
1 t. salt
1 t. crushed oregano leaves
8 oz. lasagne noodles cooked and well drained
3/4 lb. mozzarella cheese, shredded
1/2 c. grated Parmesan cheese

Cook ground beef, ground pork, onion and garlic in heavy Dutch oven or roaster until meat is browned and onion is tender. Drain off excess fat. Add tomatoes and break up with a fork. Stir in tomato sauce, 1-1/2 T. parsley flakes, sugar, 1 t. salt and the basil; simmer uncovered 1 hour, or until mixture is as thick as a good spaghetti sauce.

(Continued)

BAKED LASAGNE CONT'D. Melissa Slenk

Heat oven to 350°, mix cottage cheese, 1/2 cup Parmesan cheese, 1 T. parsley flakes, 1 t. salt and the oregano. In oblong baking dish, 13-1/2x9x2 inches, layer half of each of noodles, sauce, mozzarella cheese and cottage cheese mixture. Repeat; reserve enough sauce for a thin layer. Spread sauce over top; sprinkle with 1/2 cup Parmesan cheese. Bake uncovered 45 to 55 minutes, or until cheese is bubbly in center. Let stand 15 minutes after removing from oven. To serve, cut into squares.

Makes 8 to 10 servings.

SALMON CROQUETTES Mattie Rubach

For 1 can of salmon not drained use 1 pkg. crackers, about 41, rolled fine.

2 eggs
2 T. finely chopped onions

Remove bones and dark skin from salmon. Flake and mix with other ingredients. Shape into 5 or 6 patties. Roll in cracker crumbs and fry until golden brown in a very small amount of crisco.

BAKED FISH Beth Ottwell

2 T. oleo
2 T. A-1 Sauce
2 T. lemon juice
1 lb. frozen or fresh fish

Melt oleo, A-1 sauce and lemon juice. Butter an 8x8x2" pan, place fish in it. Pour sauce over it. Bake at 350° for about 25 minutes.

SWEDISH MEATBALLS — Annette Dalchau

Add to 2 lbs. ground meat:
- 1 cup crushed corn flakes
- 1 cup milk
- 1 clove chopped garlic
- 1 T. parsley
- 1 t. salt
- Pepper

Make meatballs and bake at 375° for 20 to 30 minutes.

In skillet put:
- 3 T. butter
- 1/2 cup chopped onions
- 2 T. flour
- 1 can condensed beef broth
- 1/2 cup water
- 1 t. Worcestershire sauce
- 1 cup sour cream

Add meatballs and serve over cooked rice.

LIVER SAUSAGE--"JATERNICKY" — Lydia Mae Faust

Cook 1 hog head, tongue, liver, and heart in pot. Cover with water, add salt. Best to cook on outside in a wash pot. Cook till tender or meat comes off the bone easily. Take out of pot. Cool and grind meat, add salt and pepper to taste and 5 or 6 garlic pods blended in blender with a little water. Mix mixture well by hand. Stuff in casings and tie ends. Then return to pot of broth and cook for about 2 minutes til casings turn white. Take out and dip in cold water and hang to cool.

QUAIL

Georgia Kovar

Take a roasting pan, butter it liberally and melt the butter. Season the quail with salt and pepper, and any other seasonings desired, and place in the pan; cover them with melted butter. Lay strips of bacon on each bird. Place in hot oven (475°) and bake for about 15 minutes. Reduce to moderate heat (350°) and bake until done. During the baking, be sure to baste often with the juices and butter. Can be served with gravy made from the juices or in any other way desired.

FROG LEGS

David Kovar

Skin the frog legs, wash, and cut off feet. Soak at least one hour in salt water. Lightly beat egg. Season legs with salt and pepper. Dip in cornmeal (or bread crumbs), then in egg and again in cornmeal. Fry in deep hot fat. Drain fat before serving.

WILD DUCK (For 2 Ducks)

Anita Sebesta

5 Jonathan apples
Bacon strips
Ducks (2 Mallards)
1 cup raisins
Salt and Pepper
Spices

Season ducks with salt and pepper inside and out. Don't peel apple, quarter them, and place some apples and some raisins in each duck. Place ducks in roasting pan and put the rest of the apples and raisins around them. Add the spices which you favor. Place bacon strips on each duck. Pour about 1-1/2 cups of water into the pan. Bake at 350° until tender. Add more water if needed.

LAMB AND VEGETABLE BAKE

Melinda Wilson

1 pound boneless lamb, cut in 1 inch pieces
1 envelope dry onion gravy mix
1/4 t. monosodium glutamate*
1 cup water
1 pkg. (10 oz.) frozen green beans, thawed
3 T. flour
3/4 t. salt
dash of pepper
2 medium potatoes, cut in 1/4 inch slices

Preheat oven to 350°. Place family size (14"x20") cooking bag in two-inch deep roasting pan. Add lamb. Combine flour, gravy mix, salt, monosodium glutamate, and pepper. Stir in water. Pour mixture over meat. Top with potato slices and green beans. Secure bag with twist tie and make six half-inch slits in top. Cook for 1-1/2 hours or until tested tender. Makes 4 servings.

*Monosodium Glutamate is a tenderizer like ACCENT.

CALICO CASSEROLE

Lenora Sebesta

1 lb. chili meat
1/2 c. chopped onion
1 No. 2 can lima beans
1/4 c. brown sugar
1/2 c. catsup
Salt and Pepper to taste
1/4 lb. bacon
1 No. 2 can bar-b-que beans
1 No. 2 can kidney beans
1/4 t. vinegar
1 T. prepared mustard
1/2 c. grated cheddar cheese

Brown chili meat with bacon and onion. Combine other ingredients in a 3 qt. casserole dish: bar-b-que beans, lima beans, red kidney beans, brown sugar, vinegar, catsup, mustard and salt and pepper. Sprinkle the cheese over top of casserole. Bake at 300° for 1 hour and 30 minutes, uncovered. Serves 6.

CHEERLEADER CHICKEN

Beth Ottwell

1 cut up fryer
1/2 c. flour
1/2 t. salt
2 T. parmeson cheese
1/3 c. buttermilk
3 T. cornmeal
1 t. chili powder

Mix flour, cornmeal, salt, chili powder and cheese. Dip chicken in buttermilk, coat with flour mixture. Place in well greased 12x7x2 pan. Bake at 375° for 25 minutes, turn chicken and bake 20 minutes longer.

SCALLOPED CHICKEN

Mary Junek

Cook 1 chicken, pick meat off bones and dice. Make a sauce of:

2 T. flour
2 T. butter
1 c. chicken broth
1-1/2 c. milk
1 can cream of celery soup or cream of mushroom soup

Place a layer of potato chips in the bottom of a greased 9x13 inch pan, then a layer of chicken. Put crushed potato chips on top and pour sauce over all. Bake at 325° for 30 minutes.

YANKEE FRANKS 'N NOODLES

Michael Junek

1 lb. frankfurters, cut in half diagonally
2 T. butter
1/2 c. milk
1/2 c. chopped canned tomatoes
2 T. chopped parsley
1/2 c. chopped onion
1/2 t. basil, crushed
1 can (10-1/2 ozs), condensed cream of celery soup
2 c. cooked wide noodles

In skillet, brown frankfurters and cook onion with basil in butter until tender. Stir in soup, milk, and tomatoes. Add noodles and parsley. Heat: stir now and then. Makes 4 to 5 servings.

BEEF-N-BISCUIT CASSEROLE

Karen Junek

1-1/4 lb. ground beef
1/4 c. diced green pepper
2 t. chili powder
1 can refrigerated buttermilk biscuits (8 oz.)
1/2 c. dairy sour cream
1/2 c. chopped onion
1 can tomato sauce (8 oz.)
1/2 t. garlic salt
1-1/2 c. shredded cheddar cheese
1 egg, slightly beaten

Brown ground beef, onion and pepper in large frying pan; drain. Stir in tomato sauce, chili powder, and garlic salt. Simmer while preparing dough. Separate biscuit dough into 10 biscuits; pull each apart into two layers. Press 10 biscuits layers over bottom of ungreased 8 or 9 inch square baking pan. Combine 1/2 cup cheese (reserve remaining for topping), sour cream and egg; mix well. Remove meat mixture from heat; stir in sour cream mixture; spoon over dough. Arrange remaining biscuit layers on top; sprinkle with remaining cheese. Bake at 375° for 25 to 30 minutes or until biscuits are deep, golden brown. Serves 4 or 5.

✓BAKED CHICKEN

Kay Orsak

In oblong greased pan put 1 cup uncooked rice. Pour over rice 2 cups hot water then put on chicken pieces, with salt and pepper. Sprinkle over chicken 1 pkg. dry onion soup mix. Cover tightly with foil and bake at 325° for 1-1/2 hours.

KING RANCH CHICKEN

Jan Schoenemann

1 large fryer
1 T. pepper
1 can mushroom soup
1 can Rotel tomatoes with green chilies
12 tortillas--torn in small pieces
3 c. grated cheese (about 3/4 lb.)
2 T. salt
1 bay leaf
1 can cream of chicken soup
1/2 c. chicken stock
1 c. finely chopped onion

Cook chicken in water, adding salt, pepper, and bay leaf. When done, remove and chop chicken in bite size pieces. Reserve 1/2 cup chicken stock. Combine soups, tomatoes, stock, salt and pepper. Mix well. In a 3 qt. casserole, make 3 layers in this order: torn tortillas, chicken, soup/tomato mixture, chopped onion, cheese. Use all the ingredients in 3 layers. Bake at 350° for 45 minutes. Serves 8.

CHICKEN SPAGHETTI DELUXE

Clara Orsak

1 5 lb. hen cut into pieces
1 16 oz. box Italian spaghetti
1 large can mushrooms
2 large onions
1/2 lb. American cooking cheese
2 large green peppers

Steam or boil hen until well done. Dice meat in large cubes. Cook unbroken spaghetti in chicken stock. Cut onion and green pepper, fry in small amount of butter or shortening until golden brown. Add mushrooms and liquid. Make a rich cream sauce using 4 cups or more of milk. Add grated cheese, chicken, spaghetti, onions, pepper and mushrooms.

White Sauce:

1 c. milk
2 T. flour
2 T. oleo
salt

WHITE SAUCE CONT'D. Clara Orsak

Melt oleo and flour to make paste. Add milk and cook until thick.

CURRIED CHICKEN AND BROCCOLI Silvia Slenk

4 whole chicken breasts (cooked) 8 halves
2 (10 oz.) pkgs. frozen broccoli (cooked and drained)
1 can cream of chicken soup
2/3 cup mayonnaise
1/3 cup evaporated milk
1/2 cup grated American cheese
1 teaspoon lemon juice
1/2 teaspoon curry powder
1 cup bread crumbs
1/2 stick melted butter

Skin and bone cooked meat. Place broccoli in casserole dish and top with chicken meat. Combine undiluted chicken soup, mayonnaise, milk, cheese, lemon juice and curry powder. Pour over chicken and sprinkle with buttered bread crumbs. Bake at 350° for 25 to 30 minutes.

EYE CATCHING CHICKEN CREPES Ollie Jakubik

Crepes: 3 eggs beaten, 2/3 cup flour, 1/2 teaspoon salt, 1 cup milk

Filling: 3/4 cup salad dressing, 3 tablespoons flour, 1/2 teaspoon salt, dash of pepper, 1-1/2 cups milk, 1 cup shredded cheese, 2 cups chopped chicken, 1 cup chopped celery, 3/4 cup slivered almonds, toasted, 2 tablespoons chopped pimento, 2 tablespoons green onion slices.

COMBINE: Eggs, flour, salt and milk beat until smooth, let stand 30 minutes. For each crepe, pour 1/4 cup batter into lightly greased skillet. Cook on one side only. Combine salad dressing, flour and

EYE CATCHING CHICKEN CREPES CONT'D.

seasoning. Gradually add milk. Cook stirring constantly until thickened. Add cheese, stir until melted. Stir in 1/2 cup almonds and remaining ingredients. Fill each crepe with about 1/4 cup chicken mixture. Roll up and place crepes in 11-3/4x7-1/2 in baking dish. Bake at 350° for 20 minutes. Top with remaining sauce and almonds. Continue baking 5 minutes. Makes 5 servings.

LIVER SUPPER — Deborah Kovar

1 lb. beef liver
1 medium onion
4 or 5 medium potatoes
Salt and pepper to taste
Dash of allspice

Boil liver until almost done. Cut into pieces about 1x2 inches. Start frying onions and potatoes in large skillet in 1 T. fat. When potatoes are crisp, add liver and seasonings. Cover and cook on low heat for 30 minutes.

LIVER 'N ONIONS 'N MUSHROOMS — Betty Schoenemann

1-1/2 lbs. liver (seasoned with salt and pepper)
Onion (sauteed in 6 T. butter until slices are tender)
1 (8 oz.) can mushrooms (sliced)
2 c. commercial sour cream
1 t. Worcestershire sauce

Brown liver and add mushrooms. Simmer 10 minutes. Add 2 c. sour cream and Worcestershire sauce. Serves 6.

FRIED CHICKEN IN BATTER

Lydia Faust

Beat 1 egg and stir in 1 c. milk. Add following sifted dry ingredients and beat smooth:

1 c. all purpose flour
1 t. baking powder
1-1/2 t. sugar
1 t. salt

Heat fat to 350°-365°. Cook meaty pieces 15 minutes; backs and wings, etc. 11 minutes. Drain on paper.

STUFFED CORNISH HEN

Melinda Wilson

Saute in butter:

1 lb. hamburger
3 to 4 stalks celery (chopped)
1 can sliced mushrooms
1/2 to 1c. walnuts if desired
Wild rice or 1 (6 oz.) pkg. herb and butter flavor white rice
4 Cornish hens
1 jar orange marmalade preserves

Cook rice for 15 minutes according to pkg. directions. Pour off excess fat from meat mixture and add cooked rice. Cool. Salt birds and stuff with meat-rice mixture. Spread orange marmalde preserves over all the birds. Bake for 2 hours in 250° oven or 1-1/2 hours in 350° oven.

ROAST PHEASANT

Georgia Kovar

Season a two to three lb. pheasant inside and out with salt and pepper. Place a bay leaf, a few celery leaves, a crushed garlic clove and a slice of lemon in the cavity of the bird. Tie legs and wings down and cover the breast with four slices of bacon and a cheesecloth soaked in butter. Place breast side up in baking pan.

Arrange one sliced onion and two 4 oz. cans of button mushrooms with liquid around the pheasant.

ROAST PHEASANT CONT'D. Georgia Kovar

Pour one cup chicken broth over all and roast in a 350° oven 30 minutes per lb., basting frequently. Serve with wild rice and baked tomatoes.

For that indefinable tang, try putting a small, peeled tangerine in the body cavity the next time you are preparing roast pheasant.

TUNA PEPPERS Betty Schoenemann

6 medium green peppers
1 6/2 oz. can tuna
1/2 t. salt
3/4 c. pkg. precooked rice
3/4 c. mayonnaise
1/2 c. chopped celery
2 T. finely chopped pimento
2 T. finely chopped onion
Dash of pepper
1/3 c. finely chopped crushed potato chips

Cut peppers in half lengthwise. Remove tops and seeds. Cook peppers in small amount of boiling water (salted) 5 minutes. Drain, sprinkle lightly with salt (inside). Prepare rice according to pkg. directions. Combine with tuna, celery, onion and pimento. Blend mayonnaise with salt and pepper. Add to rice mixture and toss lightly. Spoon salad mixture into green pepper halves. Sprinkle with potato chips. Place peppers into a 10x6x1-1/2 inch baking dish. Pour about 1/3 cup water around peppers. Bake at 375° for about 35 minutes.

EASY CHICKEN STEW Debra Kovar

Cook 1 chicken, cool, take off bones. Add to broth in which chicken was cooked.

chicken pieces
1 cup ketchup
1 can tomatoes
1 can spaghetti
Salt and pepper to taste
6-8 potatoes, cut in pieces

EASY CHICKEN STEW CONT'D. Debra Kovar

1 T. chili powder

Cook at medium heat until potatoes are done.

ALL DAY BEEF STEW Patsy Ross

3 lbs. beef stew meat, cut in one-inch chunks
1/2 c. flour
4 t. salt
4 medium carrots, cut in one-inch chunks
2 small onions quartered
1 T. brown sugar
2 pkgs. frozen cut okra
Enough potatoes cubed to suit your needs
pepper to taste
2 cans (10-1/2 oz) beef broth (Swanson's)
1 20 oz. pkg. frozen green beans
1 pkg. frozen corn
2 cans whole tomatoes

Preheat oven to 250°-300°. In Dutch oven, toss meat, flour, salt, pepper till well coated. Stir in broth and remaining ingredients. You may need to add some water. Cover. Bake 4-5 hours until meat and vegetables are tender. Stir occasionally.

FRANK AND POTATO STEW Ollie Jakubik

6 cups water, 1 tsp. salt, 4 potatoes cut in 1 inch cubes, 2 tsp. maragine, 1 cup chopped onion, 1 (16 oz) pkg. frankfurters sliced in 1 inch pieces. 1 can tomatoes (dash of paprika and 1 tsp. caraway seed optional). Boil potatoes until tender. Drain. Heat maragine in skillet and cook onion 5 minutes. Add franks, tomatoes with liquid, paprika and potatoes, heat to boiling, lower heat, simmer 15 minutes.

FOR 2 POTS OF CHICKEN STEW Snook Christian Sisters

10 4 lb. hens
4 bunches of carrots
1 stalk celery
10 lbs. of Red potatoes
2 pkgs. of peas
4 large onions

CHICKEN STEW CONT'D. Snook Christian Sisters

Handful of Parsley
Noodles from 6 eggs cut in triangles

Cook chickens in water, salt, celery, pepper and onion till tender, de-bone meat, dice. Cook vegetables, each one separately, strain water. Return vegetables, noodles and meat back into broth.

LAMB STEW

Jan Schoenemann

2 T. flour
1 t. salt
Dash of pepper
2 T. fat
1/2 t. dill seed
1-1/2 lbs. lamb (cut into 2 inch pieces-shank, shoulder, breast or nest)
1/2 c. light cream
3 c. water
8 small onions
3 carrots (cut in 1 inch slices)
2 potatoes (peeled and cubed)
1 T. flour

Mix flour, salt and pepper. Roll meat in mixture. Brown in hot fat. Add dill seed and water. Cover and simmer 1-1/2 hours. Add onions, carrots and potatoes. Cover and cook 25 minutes or until vegetables are tender.

Combine cream and flour, stirring until smooth. Blend into meat mixture. Cook until thickened, stirring constantly to avoid lumping. Serves four.

SQUIRRELS STEW

Bruce Faust

2 squirrels (cut up)
4 or 5 potatoes
2 c. carrots
1 pkg. dry onion mix
Pinch of basil
Pinch of rosemary
1/2 bay leaf
1 small can tomato sauce

SQUIRREL STEW CONT'D. Bruce Faust

Flour squirrel pieces and brown in fat. Pour 1 to 1-1/2 qts. hot water and onion soup over meat. Cook for 1 hour. Put in potatoes, carrots, sauce and herbs. Cook for 1 more hour.

CATFISH SOUP Gary Junek

2 to 3 pounds catfish, cut up
2 qts. cold water
1 sliced onion
1 chopped celery stalk
Herbs (bay leaf, parsley, thyme)
1 cup milk
2 T. butter or fat
Salt and pepper

Place all ingredients into stew pan and put on slow fire. Stir occasionally and cook until fish is ready to fall to pieces. Serve hot.

HAMBURGER AND VEGETABLE SOUP Charlene Lednicky

1 lb. hamburger meat
1 c. chopped onions
1/2 c. chopped potatoes
1 beef bouillon cube
1/4 t. pepper
2 T. cooking oil
1/2 c. chopped celery
1 can tomatoes
1 t. salt
2 T. flour

Cook hamburger meat in oil until brown. Add onions and cook until limp. Add celery, carrots, potatoes and tomatoes. Dissolve bouillon cube in 2 cups boiling water. Add this, salt and pepper to hamburger mixture. Simmer over low heat for 45 minutes to an hour. Mix the 2 T. flour with a little broth from pan. Add to hamburger mixture. Cook 30 minutes longer. A little more water can be added if wanted thinner.

CORN PUDDING

Clara Orsak

2 eggs (well beaten)
1 T. flour
1 can cream style corn
3 T. sugar
1/2 t. salt
1 c. milk

Put 1 can cream style corn in bowl. Mix sugar, flour and salt and add to corn. Add the beaten eggs and milk. Pour in a greased baking dish. Bake for 1 hour at 350°.

EGGPLANT CASSEROLE

Margie Kovar

1 or 2 eggplants (about 2 lbs.)
1/2 c. finely chopped onion
1/4 c. finely chopped green pepper
1/4 c. finely chopped celery
1/2 stick butter or oleo (2 oz.)
salt and pepper to taste
1-1/2 c. corn bread, crumbled
1 T. well drained pimento, chopped
2 eggs, slightly beaten
1 c. grated cheddar cheese

Peel and slice eggplant. Soak in salt water for several hours or overnight in refrigerator. Cook eggplant until almost done. Drain and mash. Saute onions, celery and green pepper in butter until tender. Set aside. Mix together bread crumbs, eggplant, onion, pepper, celery, eggs, pimento and seasoning. Place in buttered baking dish and top with grated cheese. Bake at 350° until golden brown. Makes 6 to 8 servings.

HOMINY-CHEESE CASSEROLE

Beth Ottwell

1 29 oz. can Hominy
2 T. butter
5 T. sour cream
1/4 c. Pet milk
3/4 c. Monterrey Jack cheese
1 4 oz. can chopped Chilies

HOMINY-CHEESE CASSEROLE

Beth Ottwell

Alternate hominy, chilies, and butter bits in greased pan. Pour sour cream and milk over, top with cheese. Bake at 350° for 25 minutes.

SUMMER SQUASH CASSEROLE

Reynalda Janac

2 lbs. (about 6 cups) sliced yellow squash
1 can cream of chicken soup
1 c. sour cream
1/2 c. melted butter
1 c. shredded carrot
1/4 c. chopped onion
1 8 oz. pkg. herb-seasoned Stuffing mix

Cook squash and onion for 5 minutes in boiling water. Drain. Combine soup and sour cream. Stir in carrots. Fold in squash and onion. Combine butter and stuffing mix. Put half in a greased 12x7x2 pan. Pour vegetable mixture over it and add rest to top. Bake 30 minutes at 350°. Serves 6.

STIR 'N ROLL PIZZA

Joey Slovacek

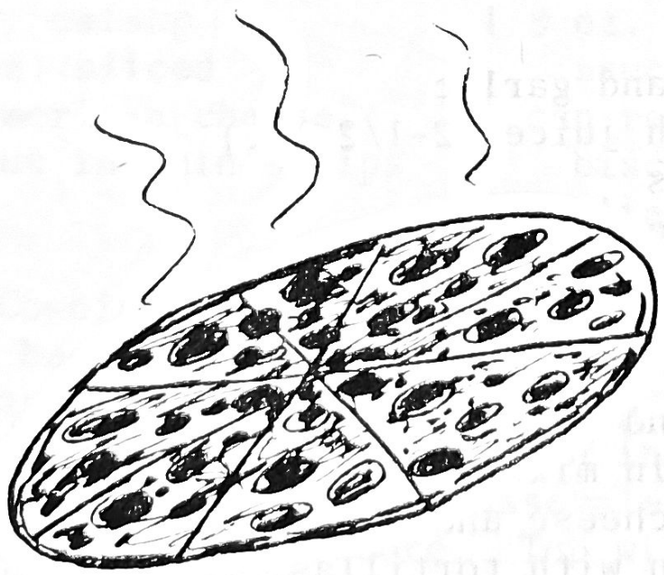
2 cups all-purpose flour
1 t. salt
1/4 c. salad oil
2 t. baking powder
2/3 c. milk
2 T. salad oil

Heat oven to 425°. Measure flour, baking powder, salt, milk and 1/4 c. salad oil into mixing bowl. Stir vigorously until mixture leaves sides of bowl. Gather dough together and press into a ball. Knead dough about 10 minutes to make smooth. Divide dough into two equal parts. On a lightly floured board roll each ball into a 13-inch circle. Place on a pizza pan or baking sheet. Turn up edges 1/2 inch and pinch or pleat. Brush circle with 2 T. salad oil. Layer Pizza Topping on circles in order listed.

PIZZA TOPPING

1/2 c. grated parmesan cheese
1 can (8 oz.) tomato sauce
1 T. chopped onion
1/2 lb. shredded mozarella cheese
Thin sliced pepperoni
1/2 t. salt
1/2 ts. oregano
1/4 t. pepper

Mushroom-Pepperoni Pizza. Before adding mozarella cheese, sprinkle 1/2 c. sliced mushroom, 1/4 c. sliced pitted black olives, 1/4 c. chopped green pepper and arrange circles of pepperoni on pizza. Then add shredded mozarella cheese. Bake 20-25 minutes, until bubbly. Cut into wedges to serve. Makes 2 pizzas.



SHRIMP-CRAB CASSEROLE

Marilyn Adkinson

1 can crab meat
1 can shrimp
1/2 c. shaved almonds
1 c. frozen peas
1 small bottle olives (stuffed) sliced
1 c. macaroni shells cooked
1 t. mustard
2 c. milk
4 T. butter
3 T. flour
1 egg white, beaten stiff
1 c. salad dressing

Make white sauce from milk, flour and butter. Add egg white and salad dressing. In the meantime cook shells. Mix all ingredients together and bake at 350° for 30 minutes.

SOUR CREAM ENCHILADAS

Marilyn Adkinson

1 lb. ground beef
1/2 onion, chopped
dash salt, pepper and garlic
1 can tomatoes with juice (2-1/2 lb.)
1 can green chilies
1 lb. Velveeta cheese
1, 8 oz. sour cream
1 pkg. corn tortillas

Brown onion and ground beef. Add seasoning. Mash up very fine in mixer the tomatoes and green chilies. Add the cheese and sour cream to the mixture. Layer pan with tortillas, then mixture, then tortillas, then mixture. Bake at 350° for 15 minutes.

ENCHILADA CASSEROLE

Bernice Junek

1 lb. hamburger
1 doz. tortillas
1 chopped onion
1 can mushroom soup
margarine
1/2 lb. grated cheese
1 can milk
1 small can chopped chilies
8 oz. carton sour cream
garlic salt

Brown meat. Cook onions in small amount of margarine until clear. To onions, add remaining ingredients, except cheese, tortillas and meat. Season with garlic salt. Keep warm. Dip tortillas into sauce. Put in casserole dish, and layer with meat and cheese finishing with tortillas. Pour remaining sauce over top. Top with additional grated cheese. Bake until cheese melts. Makes about 6 servings.

CHEESEBURGER CASSEROLE

Carol Shelfer

1 lb. ground beef
3/4 t. salt
1/4 c. catsup
1 8 oz. sliced American cheese, cut in thin strips
3/4 c. chopped onion
1/8 t. pepper
1 8 oz. can tomato sauce
1 can refrigerator biscuits, cut in bite sizes

Combine beef and onion in skillet. Cook until beef is lightly browned. Drain, add salt and pepper. Stir in catsup and tomato sauce. Heat thoroughly. Turn into 8-inch square pan or 1-1/2 qt. casserole. Sprinkle cheese over beef mixture. Top with biscuits. Bake at 425° for 20-25 minutes. Serves 4-6.

HAMBURGER CASSEROLE

Adele Englemann

Place in baking dish in following order.

1 lb. hamburger, seasoned, pressed in bottom of pan.

HAMBURGER CASSEROLE CONT'D. Adele Englemann

Sprinkle with bell pepper and chopped onion. Pour over one can cream of mushroom soup. Evenly add a layer of grated cheese. Top with one pkg. frozen tater tots. Bake at 350° for one hour.

(Thinly sliced potatoes can be substituted for tater tots.)

CHICKEN AND RICE CASSEROLE Betty Kapchinskie

6 pieces of chicken (cut up)
1 10 oz. can cream of celery soup.
1-1/2 c. Minute Rice
1 can of water

Salt and pepper chicken to your taste. Mix water and celery soup. Place rice and chicken in 2 qt. casserole and pour celery mixture over it. Bake for an hour and a half (90 minutes) at 375°.

CHICKEN AND RICE CASSEROLE Debra Kovar

Put in bottom of casserole, 3/4 c. uncooked rice. Arrange over rice, 1 fryer (cut in serving pieces). Salt and pepper.

MIX:

1 can cream of chicken soup
1-1/2 c. water
1 envelope onion soup mix

Pour mixture over rice and chicken, cover with foil. Bake at 350° for 1-3/4 hours.

HAMBURGER-SPAGHETTI BAKE

Kitty Skrabanek

In 2 T. fat, brown 1 lb. ground meat, 3/4 c. chopped onions and 1/2 c. diced green pepper. Add 1 can condensed cream of mushroom soup, 1 can condensed tomato soup (may substitute 1/2 can tomato soup mixed with 1/2 can of milk), 1 soup can of water, 1 mashed clove garlic. Stir in 1/2 c. grated sharp cheddar cheese and 1/2 lb. spaghetti cooked according to directions on pkg. Place all in a 3 qt. casserole and top with 1/2 cup grated sharp cheese. Bake at 350° for about 30 minutes. Serves 6. You may use a milder cheese if you prefer it to the sharp cheese.

CARROT-RICE CASSEROLE

Venda Kovar

2-1/2 c. finely shredded carrots
8 oz. shredded cheddar cheese
2 c. cooked rice
2 eggs, well beaten
1-1/4 c. milk
1 T. melted butter
1 T. grated onion
1 t. salt
1/8 t. pepper

Heat oven to 350° F. Combine carrots, cheese and rice in a greased 1-1/2 qt. casserole. Combine eggs, milk, butter, onion, salt and pepper. Add to carrot mixture and mix thoroughly. Cover and bake 40 minutes. Serves 6 to 8.

TUNA PIE

Hattie Bowden

Melt 3 T. oleo, add chopped green pepper, onions and cook until soft. Add 3 T. flour and blend. Add 1/2 t. salt, add 2 c. milk, stir until smooth. Cook 2 minutes. Add well drained can tuna, 1 T. lemon juice, and 2 cut up hard boiled eggs. Pour in baking dish and

TUNA PIE CONT'D. Hattie Bowden

cover with cheese pastry.

1 c. flour
3 T. shortening
1/2 t. salt
1" sq. cheese grated

(This makes a good chicken pie. Omit lemon and add celery. Make plain short-biscuit topping.)

EGG NOODLE CASSEROLE Deborah Kovar

2 lbs. ground meat
1 t. chili powder
1 can tomatoes
Salt, pepper, 1 clove garlic
1/2 pkg. egg noddles and cook

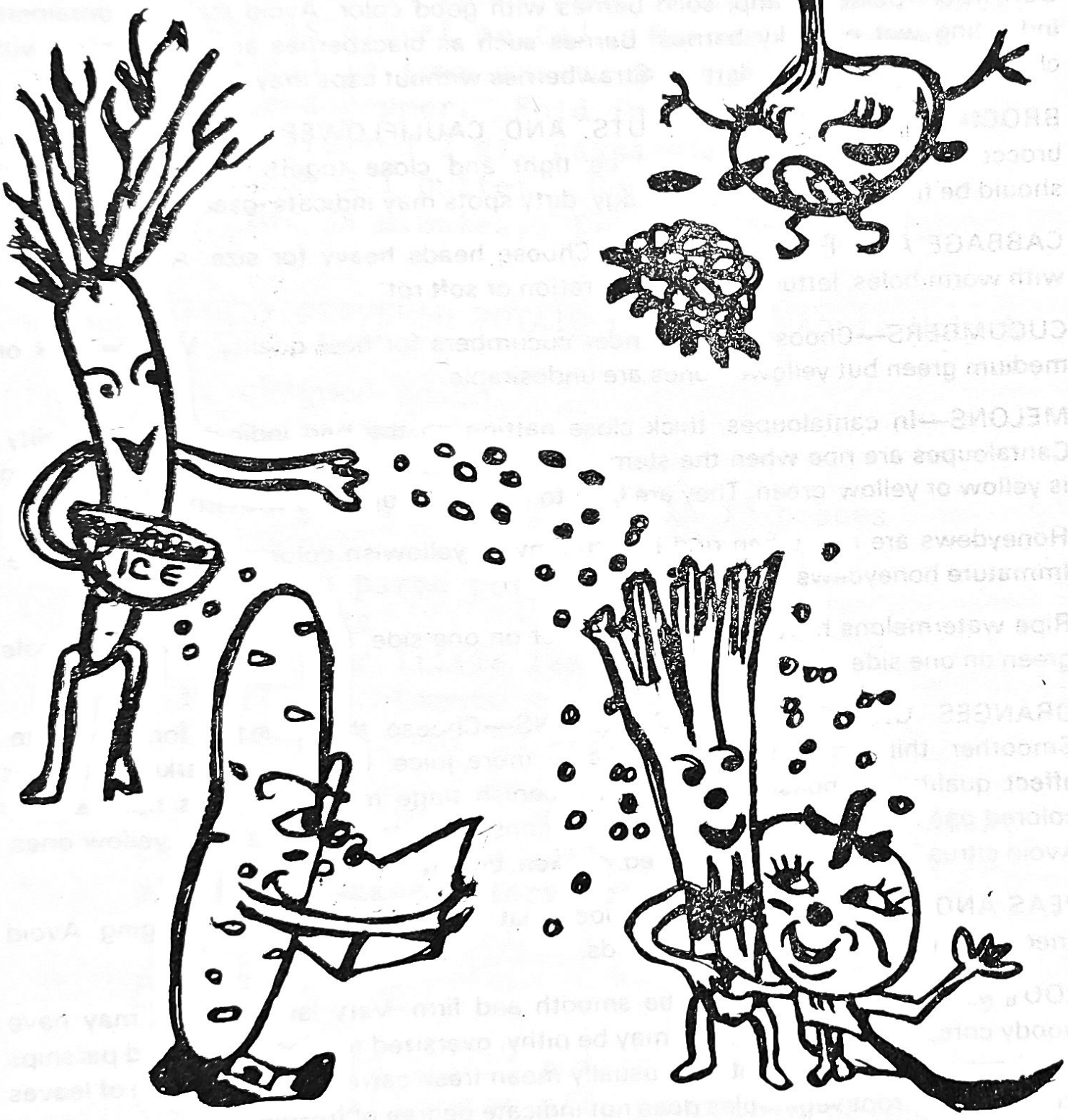
Fry ground meat, add salt, pepper, garlic, chili powder, can of tomatoes. Cook noodles and drain and add to meat mixture. This should not appear to be dry. If so, add more tomatoes. Place mixture in baking dish, add grated cheese and bake enough for cheese to melt.

BRAMBORAK (AN OLD CZECH CASSEROLE) Melissa Slenk

6 to 8 large potatoes
6 T. melted butter or margarine
3 eggs, well beaten
1 c. hot milk
2-1/2 or 3 t. of salt
1/3 t. pepper
1 small onion, grated

Pare and grate potatoes. Combine with remaining ingredients and blend well. Grease well a shallow baking pan (about 7x12) and pour mixture into it. Bake in preheated oven at 350° for 1 hour and 15 minutes or until well set. If you prefer an extra crust, place under the broiler for 3-5 minutes.

Vegetables



BUYING GUIDE
Fresh vegetables and fruits

Experience is the best teacher in choosing quality but here are a few pointers on buying some of the fruits and vegetables.

ASPARAGUS—Stalks should be tender and firm, tips should be close and compact. Choose the stalks with very little white—they are more tender. Use asparagus soon—it toughens rapidly.

BEANS, SNAP—Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

BERRIES—Select plump, solid berries with good color. Avoid stained containers, indicating wet or leaky berries. Berries such as blackberries and raspberries with clinging caps may be underripe. Strawberries without caps may be too ripe.

BROCCOLI, BRUSSELS SPROUTS, AND CAULIFLOWER—Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate insects.

CABBAGE AND HEAD LETTUCE—Choose heads heavy for size. Avoid cabbage with worm holes, lettuce with discoloration or soft rot.

CUCUMBERS—Choose long, slender cucumbers for best quality. May be dark or medium green but yellowed ones are undesirable.

MELONS—In cantaloupes, thick close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and space between the netting is yellow or yellow-green. They are best to eat when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

ORANGES, GRAPEFRUIT, AND LEMONS—Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken, or soft areas.

PEAS AND LIMA BEANS—Select pods that are well-filled but not bulging. Avoid dried, spotted, yellowed, or flabby pods.

ROOT VEGETABLES—Should be smooth and firm. Very large carrots may have woody cores, oversized radishes may be pithy, oversized turnips, beets, and parsnips may be woody. Fresh carrot tops usually mean fresh carrots, but condition of leaves on most other root vegetables does not indicate degree of freshness.

SWEET POTATOES—Porto Rico and Nancy Hall varieties—with bronze to rosy skins—are soft and sweet when cooked. Yellow to light-brown ones of the Jersey types are firmer and less moist.

GOURMET POTATOES

Debra Kovar

6 medium potatoes
6 T. butter
Bac-O's (optional)
3 green onions, chopped
2 c. shredded cheddar cheese
1-1/2 c. sour cream
1 t. salt
1/4 t. pepper

Cook potatoes in skins, cool. Peel and shred on a coarse grater. Combine cheese and 4 T. butter in sauce pan. Heat and stir until cheese is almost melted. Remove from heat and blend in sour cream, onions, Bac-O's, salt, and pepper. Fold in potatoes and spoon into a greased 2 qt. casserole. Dot with remaining 2 T butter. Cover and bake at 300° for 25 minutes. Yield: 6 servings.

FRANKLY PEPPERED POTATO BAKE

Annie Holick

1 c. chopped onion
3 T. margarine
1/4 t. garlic salt
2 small green peppers, cut in 1" pieces (2 cups)
3 c. diced pared potatoes
2 t. paprika
1 t. salt or little less
1 10-1/2 oz. tomato soup
1 lb. franks, cut in 1/2" slices

Mix all ingredients, pour in oblong dish. Cover with aluminum foil. Bake 1 hour and 15 minutes. Makes 6 servings.

POTATO SUPREME

Emily Hejl

Six cups sliced potatoes. Cook until tender. Drain water off, pour into oblong pan. Bring to boil 1 can cream of mushroom soup, 1 can milk, 1/2 t. salt. Pour over potatoes, sprinkle lightly with pepper. Put in 425° oven for 10 to 15 minutes.

ZUCCHINI NUT BREAD

Bonnie Hejl

3 eggs
1 c. vegetable oil
1-1/2 c. granulated sugar
1/3 c. unsulphured molasses
2 t. vanilla
2 c. all-purpose flour, unsifted
1 t. salt
1 t. soda
1/2 t. baking powder
2 t. cinnamon
2 c. shredded Zucchini
1 c. raisins
1 c. chopped nuts
1/2 c. whole wheat flour

Preheat oven to 425°. Use the coarsest surface of a grater to shred the washed, unpeeled zucchini. If zucchini is extremely watery, place it in a colander or sieve to drain while preparing the batter. In a large bowl, stir together dry ingredients. Make a well in the center of the dry ingredients and add the milk, egg, oil and molasses. Mix just until combined. Gently stir in the zucchini. After bread has cooled for about 10 minutes, remove from pans to finish cooling on wire rack. Makes two large loaves. Keeps two weeks or longer in refrigerator.

OKRA GUMBO

Emily Hejl

3 c. sliced okra
1 t. salt
1/4 c. water
3/4 c. sliced tomatoes
Dash of pepper
1 onion

Put all items in pot when this comes to a boil, turn to low heat and cook 10 to 15 minutes or until tender.

FRIED CUCUMBERS

Georgia Kovar

2 large cucumbers
1 egg, beaten
2 T. cream
1 t. thyme
Cracker meal
Dash of salt
Dash of pepper
Butter or margarine

FRIED CUCUMBERS CONT'D. Georgia Kovar

Cut cucumbers into 8 pieces, dip in mixture of egg, cream and thyme. Roll in cracker meal, season. Fry in small amount of butter until brown. You may place mealed cucumbers in pan; dot with butter. Broil until brown. Yields 4-6 servings.

BAKED CAULIFLOWER Marilyn Rubach

1 head cauliflower
2 T. butter
2 T. flour
1/2 t. salt
1/4 t. pepper
1 T. grated cheese
1 c. milk
2 T. chopped pimento
1/2 c. green onions, chopped
1/4 c. buttered bread crumbs

Cook whole cauliflower in boiling salt water for about 20 minutes. Drain and place in a baking dish. Melt the butter, add flour and stir until blended. Gradually add milk, stirring until smooth and thick. Add salt, pepper, pimento and green onions. Blend. Pour over cauliflower; sprinkle with bread crumb and grated cheese. Bake in 375° oven for 20 minutes or until slightly brown. Serves 4 to 6.

BROCCOLI WITH FRENCH SAUCE Venda Kovar

2 T. butter or margarine
2 T. flour
1/4 t. salt
Dash of pepper
1 c. chicken bouillon
2 pkg. frozen or 2 lb. fresh broccoli, cooked
1/2 t. Worcestershire sauce
1/2 c. sliced stuffed olives
4 hard boiled eggs, sliced

Melt butter, blend in flour, salt and pepper. Stir in bouillon gradually, cook, stirring until thick. Add Worcestershire sauce, olives and eggs, spoon over hot broccoli or serve in separate dish. One chicken bouillon cube dissolved in 1 cup hot water may be used instead of the chicken bouillon. Yield: 6 servings.

FRENCH FRIED ONION RINGS

Venda Kovar

2 or 3 large onions
1 c. sifted flour
1/2 t. baking powder
1/2 t. salt
1 t. sugar
3/4 c. milk
1 egg
2 T. melted fat

Peel onions, slice into 1/4 inch slices. Separate into rings. Sift flour with baking powder, salt and sugar. Combine milk, egg and fat. Add to dry ingredients all at once. Beat until smooth. Dip onion rings in batter. Fry until golden brown in deep fat at 375°. Drain on absorbent paper, sprinkle with additional salt. Yield: 4 servings.

GREEN BEAN CASSEROLE

Bonnie Hejl

2 pkgs. frozen cut green beans or 2 (1 lb) cans drained
1 t. salt
3/4 cup milk
1 can (10-1/2 oz) condensed cream of mushroom soup
1/8 t. ground black pepper
2 T. diced pimento
1 can (3 oz.) french fried onions

Cook frozen beans in salted water. Drain (if using canned beans, omit salt). Combine milk, soup, pepper, pour over beans. Add 1/2 can onions, pour into 1-1/2 qt. casserole. Bake at 350° for 20 minutes. Garnish with 1/2 can onion and pimento. Bake 5 minutes. Serves 6.

COMPANY GREEN BEANS

Georgia Kovar

1 can mushroom soup
1 can french fried onion rings
1 can green beans
or chow mein noodles.

COMPANY GREEN BEANS

Georgia Kovar

Mix soup and beans in casserole. Top with onion rings. Bake for 30 minutes at 350°. Yield: 6-8 servings.

BAKED BEANS

Hattie Bowden

Soak 2 lbs. Great Northern Beans overnight. Cook in pressure cooker 20 minutes in ham or bacon. Drain. Add following and cook 325° for 2 hours covered. Cook uncovered 30 minutes.

1/2 bottle ketchup
4 T. brown sugar
1/4 bottle Karo
1 T. Worchestershire sauce
1 T. vinegar
2 t. dry mustard
1 bell pepper
2 md. onion
black pepper & salt

FAST METHOD

2 large cans Pork & Beans combined with other ingredients. Fry 4 pieces chopped bacon in large skillet, brown onions, bell pepper; add beans and other items. Cook slowly 1 hr. stirring occasionly.

QUICK BAKED BEANS DELUXE

Bonnie Hejl

1 large can pork and beans
2 T. Worcestershire Sauce
1 T. brown sugar
1 cup chopped green pepper
1/4 cup chopped onion
1 t. dry mustard
several strips of bacon cut in small pieces

Combine above ingredients and place in a greased baking dish. Place strips of bacon on top. Bake 1 hour at 350° till bacon is crisp.

SCALLOPED POTATOES

Mattie Rubach

6 medium size potatoes
6 T. butter
1 pint hot milk
2 T. flour
1 t. salt
2 T. chopped parsley

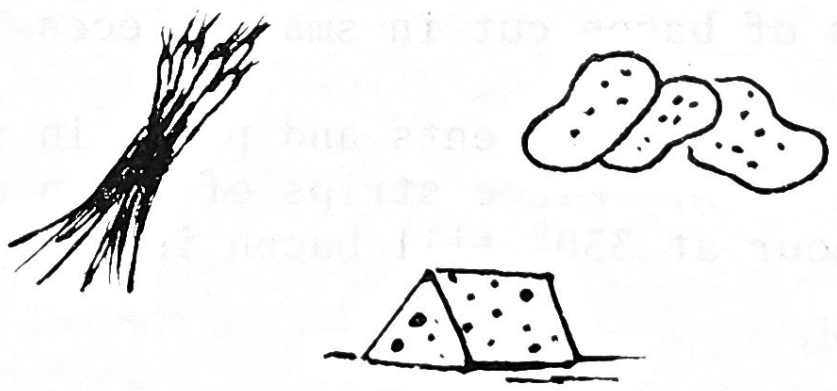
Wash the potatoes, cook in boiling water until done. Skin and slice or cut in cubes. Grease a shallow baking dish, place in it a layer of potatoes, sprinkle with some of the flour and salt and dot with some butter. Continue until all potatoes are used. Pour the hot milk. Cover and bake in a slow oven for 1 hour, or until potatoes are brown on top. If they become dry, add more milk, just before serving sprinkle grated cheese and parsley on top.

GREEN ONION AND CHEESE POTATOES

Betty Yezak

6-8 large potatoes
1 bunch scallions (green onions)
1/2 c. butter
8 to 10 strips bacon (cut into small pieces)
1/4 lb. American or Cheddar cheese (grated)

Wash potatoes, boil in skins until fairly tender; but not soft. Potatoes can be peeled or left with peeling on and sliced about 1/4" thick in pyrex pan. Slice butter on potatoes, add salt and pepper to taste and bake at 350° for about 20 minutes. Meanwhile, brown bacon pieces. Cut up scallions in thin slices (including the green part). Put grated cheese on and return to oven to melt. Top with bacon and cut up scallions.



FRENCH FRIED SQUASH

Deborah Kovar

3 eggs, beaten
1/2 c. milk
1 t. salt
Oil
4 med. squash, thinly sliced
2 c. cornmeal

Combine eggs, milk and salt to make batter. Dip squash in batter; roll in cornmeal. Fry in deep fat until done. Yield: 6 servings.

SQUASH SUPREME

Bonnie Hejl

2 cups cooked yellow squash, drained
1 10 oz. can cream of chicken soup, undiluted
herb seasoned crumbs
1 c. sour cream
1 carrot, grated
1 small onion, chopped
Salt and pepper to taste
Butter or oleo

Mash squash, add sour cream, soup, carrot, onion, salt and pepper. Sprinkle a layer of crumbs in a shallow casserole dish. Spoon squash mixture over crumbs. Cover with additional crumbs and dot generously with butter. Bake at 350° for 30 to 45 minutes. Yields 6 to 8 servings.

SQUASH WITH TOMATOES

Annie Vajdak

3 medium squash
1 onion
1 t. chili powder
Salt and pepper to taste
4 tomatoes
2 t. sugar
1/2 stick butter or margarine

Cut up squash, tomatoes and onions in small pieces and put on to cook. Cook until tender.

POLKA DOT RICE

Darlene Vajdak

6 slices bacon, diced
1 c. chopped onion
1 c. chopped green peppers
1 c. uncooked rice
2 fresh tomatoes, cut in eighths
2 c. beef broth
1 t. salt
1/4 t. seasoned pepper

Cook bacon until crisp. Drain off all but 2 T. drippings. Add onions and green peppers. Cook until tender. Stir in rice and continue cooking until rice is golden. Add broth, salt and pepper. Heat to boiling, stir once and arrange tomatoes in broth. Cover, reduce heat and simmer 15 minutes or until rice is tender and liquid is absorved. Fluff rice with fork. Makes 6 servings.

CABBAGE OR SWEET AND SOUR CABBAGE

Karen Junek

1 good size head of cabbage
2 c. vinegar (this too is more or less)
1 c. brown sugar (more or less as taste desires)
1 T. salt
2 T. lard
Dash of cinnamon

Cut cabbage as for slaw, but not quite as fine. Cut again crosswise so as to have small pieces. Put small amount of water in a heavy pan over cabbage, add salt, cover and bring to a boil. THIS SHOULD NOT COOK TOO LONG SO AS TO BECOME MUSHY. Add lard, vinegar, brown sugar, and dash of cinnamon, simmer for several hours, cooking slowly keeps the cabbage firm and flavorful. Instead of the lard, gravy or grease from a roast can be added to make it more flavorful. The amount of sugar and/or vinegar must be worked out according to ones own taste. This is delicious with any roast. If you

CABBAGE OR SWEET AND SOUR CABBAGE

have a roast going, you can use some of the grease (drippings) to flavor this dish, while cooking.

SPANISH RICE

Deborah Kovar

2 lbs. hamburger
1 large onion
2 c. rice (cooked)
1 green pepper (chopped)
1 bunch celery (cut fine)
1 qt. tomatoes
Salt and pepper to taste

Brown hamburger with onion. Mix in rest of ingredients. Bake 1 hour at 350°.

ASPARAGUS TIPS IN SAUCE

Silvia Slenk

(For 2 cans of Asparagus)

1 heaping T. flour
Pinch of nutmeg
Pinch of salt
1 heaping T. butter or oleo
1/4 t. of sugar

Stir over fire until smooth, use equal amounts of sweet milk and asparagus juice. Add warm milk slowly to paste, then add asparagus juice to which has been added juice of 1/2 lemon. Let tips soak in sauce. Serve hot.

ASPARAGUS LOAF

Marilyn Rubach

1 can asparagus tips or 1 pkg. froze asparagus, thawed
2 eggs, beaten
1 c. cracker crumbs
2 T. butter
2 c. hot milk
1 t. grated onion
1 t. salt

Chop asparagus; mix in remaining ingredients. Pour into greased casserole or loaf pan. Bake at 325° for 45 minutes or until golden brown. Yields: 6-8 servings.

EGGPLANT DRESSING

Selma Schoeneman

1 small onion
3 med. eggplants, peeled and cubed
Dash of pepper
2 T. oil
1 lb. ground meat
1 c. uncooked rice
1 t. salt
1 c. celery
1 c. water

Brown onion and celery with the ground meat in large skillet, add eggplant and rice and water and cover and simmer. Stirring once in a while until rice is done. You may have to add more water.

FRENCH FRIED EGGPLANT

Georgia Kovar

1 med. eggplant, peeled
1 egg, beaten
Cooking oil
1 T. salt
Cornmeal

Cut eggplant in 1/2-inch strips, cover with water mixed with salt. Soak for 30 minutes, drain. Dip in egg; roll in cornmeal. Brown in deep oil, drain. Yield: 4-6 servings.

OVEN FRIED EGGPLANT

Bonnie Hejl

Wash and trim a medium-sized eggplant. Cut in 1/2 inch thick slices. Measure 1/4 cup mayonnaise; set aside. Crush salted soda crackers to 1/2 cup crumbs, and mix with 1/4 cup grated Parmesan cheese in a shallow pan; set aside. Lightly spread mayonnaise on one side of each eggplant slice, dredge in crumb mixture, then spread second side with mayonnaise and coat with crumb mixture. Arrange pieces in a single layer in an ungreased shallow baking pan. Put into a 425° oven until browned and tender (about 15 minutes), turning if needed to brown both sides evenly. Yields 4 to 6 servings.

HARVARD BEETS

Betty Schoenemann

1 can beets, drained
1/2 c. water
1/2 t. salt
1 t. caraway seeds (optional)
3/4 c. vinegar
2 t. mustard (powdered)
1/3 c. sugar
1 medium onion, sliced

Boil ingredients except beets and onion for a few minutes, then add beets and onion. Tastes even better if prepared a day ahead of time.

MIXED VEGETABLE MARINADE

Debra Kovar

1 medium cauliflower, cut up
4 medium carrots, pared and cut in 2" strips
1 (1 lb.) can wax beans, drained
1 (1 lb.) can whole green beans, drained
1 c. sliced celery
1 medium onion sliced
1 (8 oz.) bottle regular Italian salad dressing
12 medium pitted ripe olives

Cook cauliflower and carrots in boiling, salted water in Dutch oven for 5 minutes or until tender-crisp. Drain; plunge into iced water. Drain well. Combine cooled vegetables with remaining ingredients in bowl. Toss gently to mix. Cover, refrigerate overnight. Can be stored up to 5 days. Yield: 10 servings.

EQUIVALENTS

3 tsps.	1 tbsp.
4 tbsps.	¼ cup
5⅓ tbsps.	⅓ cup
8 tbsps.	½ cup
10⅔ tbsps.	⅔ cup
12 tbsps.	¾ cup
16 tbsps.	1 cup
½ cup	1 gill
2 cups	1 pt.
4 cups	1 qt.
4 qts.	1 gal.
8 qts.	1 peck
4 pecks	1 bu.
16 ozs.	1 lb.
32 ozs.	1 qt.
8 ozs. liquid	1 cup
1 oz. liquid	2 tbsps.

(For liquid and dry measurements use standard measuring spoons and cups. All measurements are level.)

WEIGHTS AND MEASURES

Baking powder
1 cup = 5½ ozs.

Cheese, American
1 lb. = 2⅔ cups cubed

Cocoa
1 lb. = 4 cups ground

Coffee
1 lb. = 5 cups ground

Corn meal
1 lb. = 3 cups

Cornstarch
1 lb. = 3 cups

Cracker crumbs
23 soda crackers = 1 cup
15 graham crackers = 1 cup

Eggs
1 egg = 4 tbsps. liquid
4 to 5 whole = 1 cup
7 to 9 whites = 1 cup
12 to 14 yolks = 1 cup

Flour
1 lb. all-purpose = 4 cups
1 lb. cake = 4½ cups
1 lb. graham = 3½ cups

Lemons, juice
1 medium = 2 to 3 tbsps.
5 to 8 medium = 1 cup

Lemons, rind
1 lemon = 1 tbsp. grated

Oranges, juice
1 medium = 2 to 3 tbsps.
3 to 4 medium = 1 cup

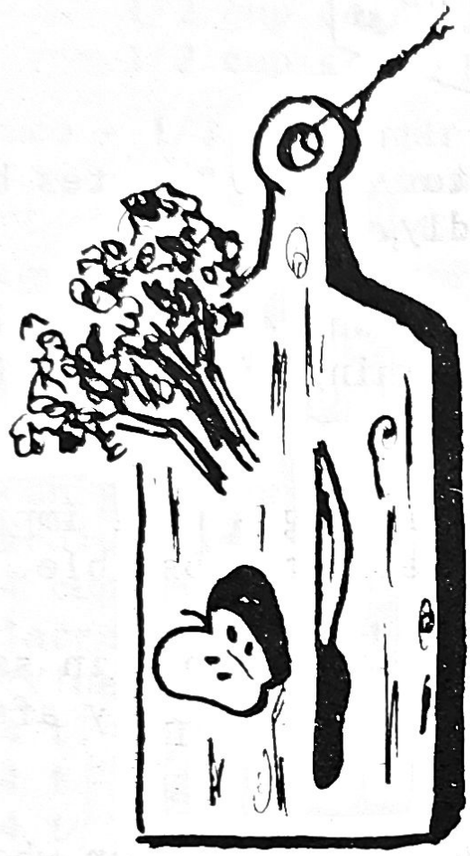
Oranges, rind
1 = 2 tbsps. grated

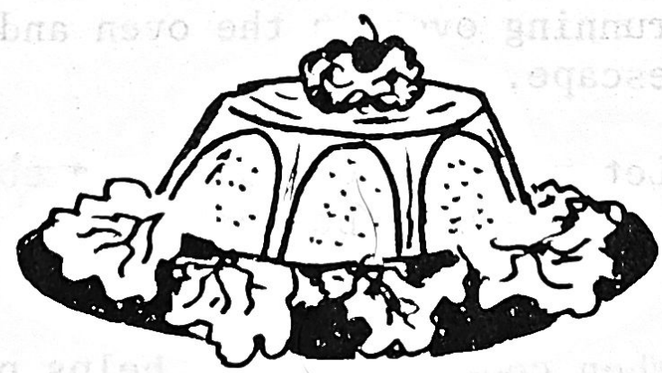
Gelatin
3¼ oz. pkg. flavored = ½ cup
¼ oz. pkg. unflavored = 1 tbsp.

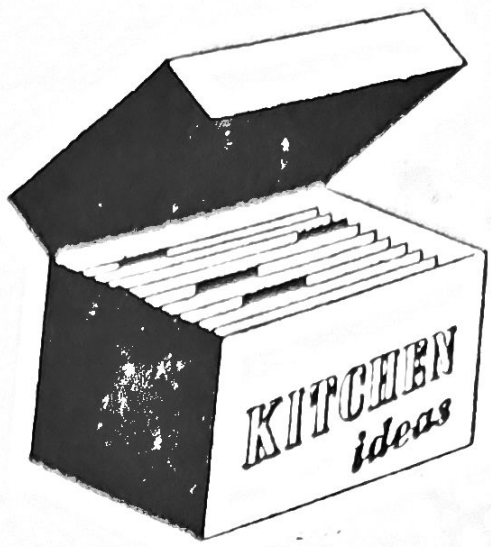
Shortening or Butter
1 lb. = 2 cups

Sugar
1 lb. brown = 2½ cups
1 lb. cube = 96 to 160 cubes
1 lb. granulated = 2 cups
1 lb. powdered = 3½ cups

SALADS







Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

For quick and handy seasoning while cooking, keep on hand a large shaker containing six parts of salt and one of pepper.

Bread crumbs added to scrambled eggs will improve the flavor and make larger helpings possible.

Sweet potatoes will not turn dark if put in salted water (5 teaspoons to 1 quart) immediately after peeling.

A tablespoon of vinegar added to the water when poaching eggs will help set the whites so they will not spread.

Cut drinking straws into short legnths and insert through slits in pie crusts to,prevent juice from running over in the oven and permit steam to escape.

Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french fried potatoes.

When cooking eggs it helps prevent cracking if you wet the shells in cold water before placing them in boiling water.

THREE BEAN SALAD

Silvia Slenk

1 can green beans, drained
1 can yellow wax beans, drained
1 can Ranch Style beans with sauce

Chop - 1/2 cup onion
1/2 cup celery
1/2 cup green pepper, add to beans

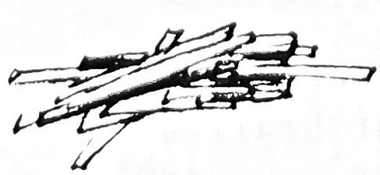
Sauce - 1/2 cup sugar
1/2 cup Wesson Oil
1/2 cup apple cider vinegar
Pour sauce over above vegetable mixture

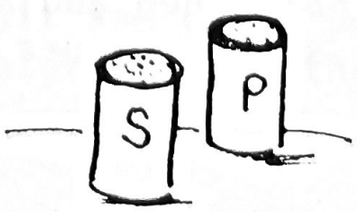
GREEN BEAN SALAD

Jan Schoenemann

1 can green beans
2 medium size onions
1/4 cup salad oil
1 large lemon or 1/4 cup Vinegar
(Vinegar or lemon can be adjusted to taste)
1/4 t. salt
1/4 t. sugar
1/4 t. pepper
1/2 t. paprika

Cut onions in thin slices and add to beans along with the seasonings. Chill in refrigerator several hours to develop the flavors.





PINK PARTY SALAD

Miladie Junek

1 #2 can crushed pineapple
24 large marshmallows
1 pkg. strawberry jello
2 c. cottage cheese
1 c. chopped pecans
1 (9 oz.) container Cool Whip

Drain juice from pineapple into sauce pan. Put marshmallows in juice and melt on low heat. Remove from heat and add strawberry jello. Stir well and let cool. Add pineapple, cheese, pecans, and Cool Whip. Refrigerate until set.

PISTACHIO PUDDING SUPREME

Vicki Urbanosky

1 (9 oz.) carton Cool Whip
1 pkg. pistachio instant pudding (don't mix up)
1 c. miniature marshmallows
1/2 c. pecans
1 (20 oz.) chopped or crushed pineapple

Mix all ingredients together and serve.

PISTACHIO JELLO SALAD

Sharon Caldwell

Large can fruit cocktail with juice
1 (3-3/4 oz.) box pistachio jello instant pudding
Medium size Cool Whip or more
1 cup miniature marshmallows

Mix together fruit cocktail and instant pudding and Cool Whip then add marshmallows and mix well. Chill for several hours or overnight.

CONFETTI MACARONI SALAD — Bonnie Hejl

1 (8 oz.) pkg. or 2 c. elbow macaroni
1 (12 oz.) can luncheon meat, diced
1-1/2 c. diced Cheddar cheese
1/2 c. chopped green pepper
1/3 c. chopped onion
1/2 c. mayonnaise
2 T. milk
2 T. vinegar
1/2 t. salt
Lettuce

Cook macaroni according to pkg. directions; drain well. Combine macaroni, luncheon meat, cheese, green pepper and onion; stir well and chill. Combine mayonnaise, milk, vinegar and salt; pour over macaroni salad, and toss well. Serve in lettuce-lined bowl. Yields: 10 to 12 servings.

CURRIED RICE SALAD — Vira Rubach

1-1/2 c. cooked and fluffed rice
2 T. salad oil
1 T. vinegar
1 t. salt
3/4 t. curry powder
2 c. cubed cooked chicken
1 c. chopped celery
1/2 c. chopped bell pepper
1 small can of peas
3/4 c. Mayonnaise

Prepare rice one night before serving. To the rice add oil, vinegar, salt and curry powder. Marinate at least 12 hours before adding the other ingredients.

APRICOT, PINEAPPLE SALAD

Emma Fojt

1 c. chopped pecans
1 #2 can apricot halves, drained and finely cut, save juice
1 #2 can crushed pineapple, save juice
2 small pkgs. orange jello, dissolved in 2 c. hot water

ADD:

2 c. orange juice
1/2 c. pineapple juice
1/2 c. apricot juice

Then add fruit and nuts, congeal until thicken and stir well. Chill till firm.

DRESSING - Combine 1/2 c. sugar with 3 T. flour, blend in 1 slightly beaten egg, gradually blend in 1 c. orange juice then add remainder fruit juices. Cook over low heat stirring constantly till thick. Remove and cool. Fold in 1 c. Cool Whip and spread over jello. Grated sharp cheese on top.

ORANGE ABROSIA SALAD

Margie Kovar

1 (3oz.) pkdg. orange jello
1 (11 oz.) can mandarin oranges, drained and chopped
1 c. miniature marshmallows
1 c. whipping cream
1 c. Angel flake coconut
2 T. sugar

Mix Jello according to directions on pkg. Refrigerate until set. Whip cream and add sugar. Fold oranges, marshmallows, coconut and sweetened whipped cream into Jello. Refrigerate until served.

HAM SALAD

Melissa Slenk

1 lb. pressed ham, grated or ground
1/2 c. sweet pickle, grated or ground
1 c. salad dressing or mayonnaise
1/4 c. sweet pickle juice
1/4 c. finely chopped celery
1 egg hard cooked, chopped fine

Combine all ingredients, mix well. Serve on lettuce as a salad or use as a sandwich spread. Yields: 4 servings.

CONGELED TUNA SALAD

Clara Orsak

Place 1 can tomato soup on low fire. Add 1 large pkg. cream cheese, 2 envelopes Knox unflavored gelatin, and 1 cup mayonnaise. When cool add 1/2 green pepper, 1/2 c. celery, and 1/2 c. green onion. Stir, then add 1 can tuna. Place in loaf pan or mold.

CHICKEN SALAD

Vira Rubach

1 young hen or fryer
4 boiled eggs, chopped
1 c. chopped celery
1/2 c. chopped sweet pickles
1 small can chopped pimento
1 c. chopped pecans
Mayonnaise

Salt and pepper a prepared young hen or fryer. Cook, either boil or bake, until very tender. Cool. Remove meat from bones and using a sharp knife and cutting board chop into small bite size pieces. Place minced chicken in a large mixing bowl. Should be about 3 cups. Add eggs, celery, sweet pickles, pimento, and pecans. Mix with Hillmann's Mayonnaise.

LIME PINEAPPLE SALAD — Betty Bravenec

1 pkg. lime jello
1 c. boiling water
1 c. crushed pineapple
1 pkg. 3 oz. Philadelphia cream cheese
1/2 cup celery (chopped fine) Optional
1/2 c. nuts chopped fine
1 c. dream whip
1 c. small marshmallows

Dissolve jello in boiling water. Chill until thicken. Whip jello. Soften cream cheese by beating. Add to whipped jello. Fold in other ingredients and pur into mold. Chill.

FIVE CUP SALAD — Venda Kovar

1 c. sour cream
1 c. mandarin oragnes, cut
1 cup pineapple chunks
1 c. coconut
1 c. miniature marshmallows

Mix together all the above ingredients and chill at least 3 hours or longer.

FROZEN DESSERT — Clara Orsak

1 can fruit cocktail, drained
1 large pkg. cream cheese
Juice from a jar of cherries
2 scant cups marshmallows (small ones)
1 pkg. Dream Whip

Drain cocktail; while draining, whip dream whip and refrigerate in cool bowl. Blend or whip cream cheese and cherry juice together. Add altogether and store in freezer. Cut or slice as needed.

ENGLISH PEA SALAD

Melissa Slenk

1 (303) can Green Peas, drained
4 T. sweet pickle, chopped
4 T. celery chopped
1/2 c. diced longhorn or cheddar cheese
1 hard cooked egg, diced
1/2 c. salad dressing or mayonnaise
Salt to taste.

Mix together and toss lightly. Serve on lettuce leaf or in a bowl garnished as desired.

EGG SALAD

Karen Junek

4 hard cooked eggs, chopped
1/4 cup finely chopped celery
1/2 t. finely minced onion
1/4 cup mayonnaise
1/4 t. salt

Combine and serve on lettuce leaf.

MACARONI SALAD

Betty Kapchinskie

1 (12 oz.) bag of large elbow macaroni
1 (16 oz.) can of peas
2 boiled eggs, chopped
celery, onion, pickles and Velveeta cheese, chopped (to your taste)
Miracle Whip Salad Dressing to your taste

Cook macaroni and drain. Drain peas. Add peas, eggs, celery, etc. to macaroni and mix well.

For variation, add a 6-1/2 oz. can of tuna fish.

GREEN BEAN SALAD

Emily Hejl

2 cans French cut green beans, drained
1 green pepper, chopped
1 onion, chopped
1 can tiny English peas, drained
1 small can chopped pimento
Chopped celery to taste

Marinate overnight in dressing made of:

1 cup sugar
1/2 cup Wesson Oil
1 cup tarragon vinegar
1/2 teaspoon paprika

Drain and serve. Keeps well in the dressing in the refrigerator.

CRISP MOLDED VEGETABLE SALAD

Lenora Sebesta

1 envelope unflavored gelatin
1/4 cup cold water
1 cup hot water
1 T. sugar
1 t. salt
2 T. lemon juice
1/4 c. vinegar
1 large carrot
1 small onion
1/3 medium cucumber
2 stalks celery
1/4 green pepper

Soften gelatin by sprinkling over cold water. Add hot water, sugar, salt, lemon juice and vinegar. Stir until clear. Place in refrigerator to cool and thicken. Slice carrots into thin rounds, onions into thin rings, unpeeled cucumber into paper-thin slices and celery and pepper into thin strips. When gelatin mixture is syrup-like, fold in

CRISP MOLDED VEGETABLE SALAD CONT'D.

vegetables. Pour into mold and chill until firm. Dip mold quickly into bowl of warm water to loosen salad. Turn out on a serving plate. Garnish with salad greens and serve with French dressing or mayonnaise.

CARROTS, CABBAGE AND RAISIN SALAD — Dorothy See

2 cups shredded crisp cabbage
1 cup shredded carrots
1/2 cup seedless raisins
1/2 cup mayonnaise
1 t. salt
1 t. sugar
2 t. lemon juice

Blend mayonnaise with salt, sugar and lemon juice. Combine with cabbage, carrots and raisins and toss. Serve at once on lettuce leaves.

TOMATO FRENCH DRESSING — Mattie Rubach

1/4 cup sugar
1/2 cup catsup
1 t. salt
1 T. grated onions
1/2 cup salad oil
1 t. paprika
1/4 cup mild vinegar
2 t. Worcestershire sauce

Combine all ingredients in a jar. Cover and shake well.

MAKE AHEAD SEASONING MIX — Ollie Jakubik

(Always ready for salads)

Combine - 2 T. salt
1 T. paprika
1 T. dry mustard
1/2 t. black pepper

Store in a screw top jar. To make dressing just add 1 T. mix to 1/4 cup vinegar or lemon juice and 3/4 cup vegetable oil for variety. Add 1 clove crushed garlic.

SALAD DRESSINGS

FRENCH DRESSING — Anita Sebesta

1 t. salt
1/2 t. sugar
1/4 t. paprika
1/4 t. pepper
1/2 t. dry mustard, if desired
1/4 c. vinegar or lemon juice
3/4 c. salad oil

Blend the dry ingredients in a jar. Add vinegar or lemon juice and shake thoroughly. Add oil and shake again. Always shake before serving.

MAYONNAISE — Ella Jakubik

1/2 t. salt
1 t. sugar
1/2 t. dry mustard
1/4 t. paprika
1 egg or 2 egg yolks
2 c. salad oil
3 T. vinegar or lemon juice

Mix dry ingredients. Add to egg and

MAYONNAISE CONT'D.

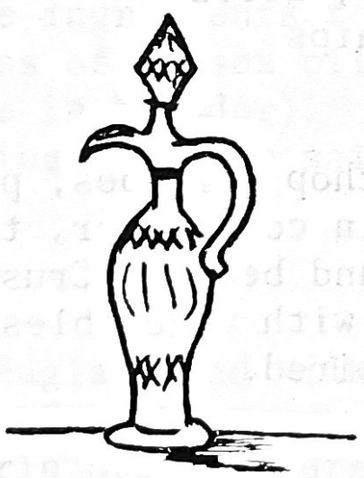
beat well. Add 1/2 the vinegar or lemon juice gradually while beating. Add oil gradually, a teaspoon at a time, beating constantly. After about half the oil is in, the rest may be added more rapidly. Alternate the addition of the remaining vinegar or lemon juice and oil. Should the dressing curdle, start with another egg and add the curdled mixture a little at a time, beating well all the while.

OIL AND VINEGAR DRESSING

Jo Ann Slovacek

1/2 t. salt
1/2 t. sugar
1/2 c. salad oil
5 T. vinegar
1/8 t. garlic salt
1/3 t. celery seed

Measure all ingredients into a jar. Shake. Drizzle the dressing over salad and toss lightly. May be stored in the refrigerator. Shake before using.



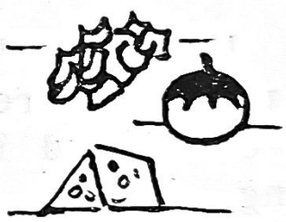
HOMEMADE COLESLAW DRESSING — Mattie Rubach

2/3 c. mayonnaise salad dressing
4 t. sugar
4 t. cider vinegar
3/4 t. salt

QUICK ADVANCE SALAD — Cynthia Kovar

In equal size bottom and top dish, put a layer of lettuce (broken in small pieces). Layer of chopped green onions, layer of chopped green peppers, layer of chopped celery, layer of frozen green peas (still frozen). Now top with layer of mayonnaise (can use salad dressing). Then add some shredded sharp cheese to top, Bacos too, if you like. Chill covered in refrigerator. Can be made the day before.

FRITO SALAD — Emily Hejl



1 head lettuce
2 large tomatoes
1 bunch green or 1/2 cup onion
1 large green pepper
1 cup ranch style beans, drained
1 cup chedder cheese, diced
1 large pkg. corn chips
Catalina dressing

Tear lettuce, chop tomatoes, pepper and onion, rinse beans in cold water, toss vegetables, cheese and beans. Crush corn chips lightly, toss with vegetables, top with dressing if desired.

SNOW SALAD — Emma Fojt

1 medium head of cabbage shredded
1 small can crushed pineapple
1 small can coconut
1 cup chopped nuts
1-1/2 cup small marshmallows

SNOW SALAD CONT'D.

Bring to boil: 1/2 cup sugar
1 T. flour
juice of 3 lemons
Boil until thick

Beat: 3 egg whites stiff add hot mixture and beat until stiff.

Add: 1 small Cool Whip to egg white mixture then add to cabbage mixture.

SPRING SALAD — Joyce Floeck

1 head lettuce, shredded
2 cans of grapefruit, drained
2 cans of mandarin oranges, drained
2 avacados, peeled and sliced
(Drop in grapefruit juice to keep from darkening)
Place in layers as listed.

Poppy Seed Dressing for salad.

1 cup sugar
1 t. dry mustard
1 t. salt
1 T. grated onion
1/2 c. vinegar

Mix the above ingredients together and gradually blend in 1-1/2 cups of wesson oil and add 1 T. poppy seed. (can be made in blender). Use about half or less of the dressing over the salad.

PINK SALAD — Kay Orsak

Mix well: 1 can Eagle Brand Milk
1 large Cool Whip
Add: 1 can mandarin oranges (drained)
1 small can crushed pineapple (drained)
2 cups miniature marshmallows
1 can cherry pie filling
1/2 c. nuts (optional)
1/2 c. coconut (optional)
Mix well. Best after 24 hours.

PEAR SALAD

Ann Schoeneman

1 (No. 2-1/2) can pears
1 (3 oz.) pkg. lemon jello
1 (8 oz.) pkg. cream cheese
1 c. chopped pecans
1 c. whipping cream (or large carton Cool Whip)
1 small can crushed pineapple (optional)

Drain pears, reserve 1 cup liquid, bring juice to a boil, remove from heat, add jello, chill until partially set. Place pears and cheese in blender, blend until creamy, add jello, pecans and whipped cream or Cool Whip. Turn into mold. May also add pineapple along with pears.

FRUIT SALAD

Joyce Floeck

Open and pour into colander to drain
1 can pineapple chunks (20 oz. size)
2 cans fruit cocktail (17 oz. each)
2 cans mandarin orange segments

Now add to the drained fruit
1 cup coconut
1 cup sour cream

Mix thoroughly and refrigerate for several hours. Before serving, add 4 sliced bananas.

FROZEN FRUIT SALAD

Kitty Skrabanek

1 #2-1/2 can apricots
1 medium size can crushed pineapple
2 boxes frozen strawberries
2 bananas cut in small pieces
2 T lemon juice
3/4 c. sugar
1 c. water

Bring to a boil and cool, 3/4 c. sugar and 1 c. water. Put apricots in blender (or mixer

FROZEN FRUIT SALAD CONT'D.

if you don't have a blender). Mix until fine mush. Add to syrup with remainder of fruits plus juice of 1 lemon. Freeze in individual molds or containers. Makes about 18 molds.

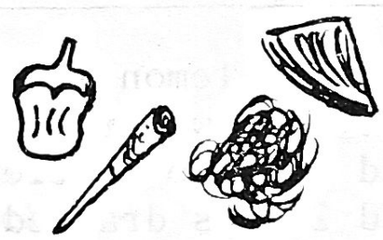
FROZEN FRUIT SALAD — Mary Junek

1 8 oz. carton sour cream
1 9 oz. carton Cool Whip
4 mashed bananas
1 large can crushed pineapple (drained)
1 c. nuts
10-12 cherries (chopped)
1 c. sugar
2 t. lemon juice

Mix all ingredients together. Freeze in cup cake papers in muffin tins.

COLESLAW — Mattie Rubach

4 cups shredded cabbage
1 cup finely grated carrots
1/4 cup salad dressing
2 t. lemon juice
2 T. sugar
1 T. evaporated milk
Green pepper rings



Combine first six ingredients; mix well. Cover and chill well. Garnish with green pepper rings. Yields: 4 to 5 servings.

*Note: Red cabbage may be substituted for 1 cup green cabbage.

CONGELED SALAD

Mary O. Fojt

1 large pkg. lime jello
1 (6 oz.) pkg. cream cheese
1 (6-1/4 oz.) pkg. marshmallow
1 c. whipped cream (1/2 pt.)
1-1/2 c. chopped pecans
1 can crushed pineapple (15-1/4 oz. can)

Make jello as usual except omit 1 cup water. (Use 3 cups only). Let set but not too hard. Melt marshmallows and cream cheese and cool completely. Beat jello. Add cheese mixture and beat again. Add 1 cup of whipped cream and pecans and pineapple and let set.

APRICOT SALAD

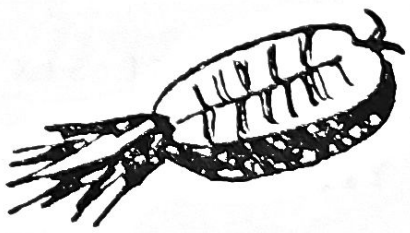
Reynalda Janac

2 boxes small apricot jello
2 c. hot water
Mix in 1 can (12 oz.) apricot nectar
Grate in 1 to 2 apples
Add as many small marshmallows as wanted
Sprinkle pecans over marshmallows

PINEAPPLE-LEMON JELLO SALAD

Reynalda Janac

2 pkgs. lemon jello
2 c. hot water
Add 1 large bottle of 7 Up
Add 2 cups drained crushed pineapple,
1 cup small marshmallows
1 or 2 sliced bananas
Let Set.



TOPPING: 1/2 c. sugar
2 T. flour
1 egg
1 c. pineapple juice

PINEAPPLE LEMON JELLO SALAD CONT'D.

Cook on low heat until thick and smooth. Remove from heat and add 1 tablespoon butter. Let cool. Whip 1 pkg. dream whip as directed, add to cooled mixture. Spread on jello.

SHRIMP AND TOMATO SALAD — Bonnie Hejl

1/2-3/4 lb. shrimp (cooked and cleaned)
1/2 head lettuce
2 hard-cooked eggs
1/2 medium size cucumber (peeled and sliced)
1/4 c. chopped celery or green pepper
2 large or 4 small tomatoes
French Dressing

Cut lettuce into 4 crosswise slices and arrange on salad plate. Combine shrimp, sliced eggs, sliced cucumber and celery and heap lightly on lettuce; garnish with tomato wedges. Pour dressing over salad and serve immediately. Makes 4 small salad plates.

SPAM SALAD — Karen Prihoda

Grind: 2 cans Spam
Add: 1/4 or 1/2 c. chopped celery
1/4 c. finely chopped onion
1/4 c. finely chopped dill pickle
1/4 c. sweet pickle relish
2 t. mustard
Enough mayonnaise to moisten
(May also add 2 boiled eggs chopped)

Line a ring mold with Saran Wrap and pack the salad in. Cover with more Saran Wrap. Chill over night (or at least 4 hours). Unmold and remove Saran Wrap.

MERRY CHRISTMAS SALAD — Mattie Rubach

1 pkg. lime flavored gelatin
1 c. boiling water
1 #2 can crushed pineapple
1 c. small curd cottage cheese
1/2 c. finely sliced celery
1 T. chopped pimento
1/2 c. chopped walnuts or pecans

ORANGE JELLO SALAD — Emma Fojt

1 pkg. Orange Jello, diluted in 1 cup hot water. Let set until almost gelled. Add 1 can mandarin oranges, 1 can crushed pineapples, drained. Let set for awhile. Add 1 pint orange sherbert and 1 box Cool Whip. Mix together and let jell.

PINK SALAD — Selma Schoeneman

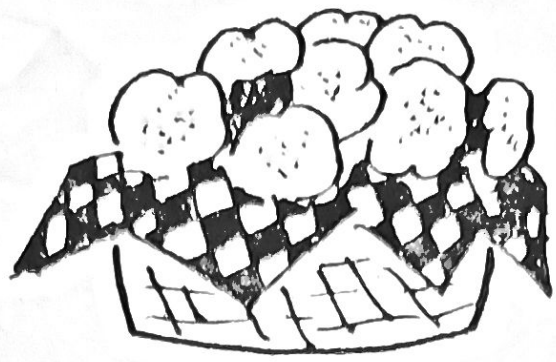
2 small pkgs. Strawberry jello
1 small carton sour cream
1 can fruit cocktail, drained
1 pkg. froze strawberries, thawed and drained
1 large carton Cool Whip

Mix all ingredients to gether and refrigerate.

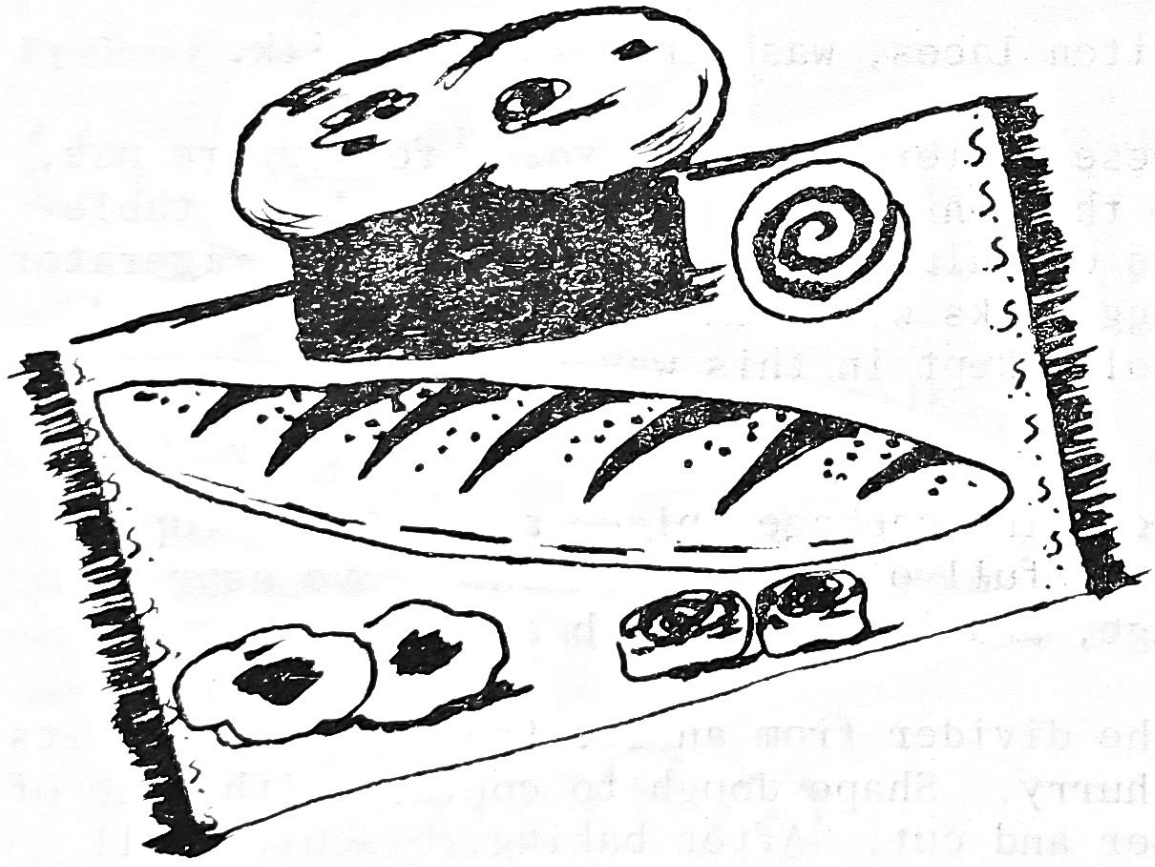
PINK SALAD — Marie Schoeneman

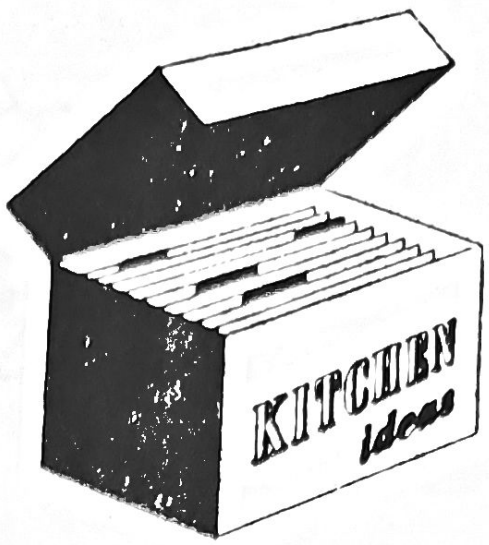
1 can fruit cocktail
1 envelope Dream Whip (mixed as directed)
1 small carton cottage cheese
1 c., or less, chopped nuts
1 c. small marshmallows
1 (3 oz.) pkg. strawberry jello

Sprinkle jello over other ingredients and mix togehter. Chill.



ROLLS
PASTRIES
BREADS





Meringue will not shrink if you spread it on the pie so that it touches the crust on each side and bake it in a moderate oven.

Use greased muffin tins as molds when baking stuffed peppers.

If you add a little milk to water in which cauliflower is cooking, the cauliflower will remain attractively white.

To whiten laces, wash them in sour milk.

To preserve left-over egg yolks for future use, place them into a small bowl and add two tablespoons of salad oil. Then put into refrigerator. The egg yolks will remain soft and fresh, and egg yolks kept in this way can be used in many ways.

When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage, and it will absorb all odor from it.

Use the divider from an ice tray to cut biscuits in a hurry. Shape dough to conform with size of divider and cut. After baking, biscuits will separate at dividing lines.

Try using a thread instead of a knife when a cake is to be cut while it is hot.

CORNBREAD DRESSING

Kitty Skrabanek

Bake cornbread as directed on package or your own recipe. Crumble when cool.

Brown lightly: 1/2 c. chopped onions
1/2 c. diced celery
1/3 c. butter or oleo

Add: crumbled cornbread
2 beaten eggs
1/2 t. pepper
1 t. poultry seasoning

Moisten with: 1-1/4 c. chicken or turkey soup or canned consomine.

Turn into shallow, well greased casserole or pan and bake at 350° for 30 minutes or until brown on top.

PLAIN MUFFINS

Karen Junek

Preheat oven to 425°

2 c. sifted flour
1/2 t. salt
4 t. baking powder
1/4 c. sugar

Sift above ingredients together in large bowl.

1 egg slightly beaten
1 c. margarine, melted
1 c. milk

Slowly add liquid ingredients to flour; stirring as little as possible. Pour into well-greased muffin tin 2/3 full. Bake for 20 to 25 minutes.

BISCUITS

Linda Maass

4 c. flour
3 t. baking powder
1 t. salt
1 t. sugar
3/4 c. shortening
1-3/4 c. milk

Sift flour and dry ingredients in mixing bowl, add shortening and milk and work with hands on lightly floured board. Roll out and cut with biscuit cutter.

Oven temperature - 400° to 425°
Time - bake until brown (10 to 12 minutes)
Yield - 20 large biscuits

BAKING POWDER BISCUITS

Mattie Rubach

2 c. flour
3 t. baking powder
1/2 t. salt
1/4 c. shortening
3/4 c. milk

In mixing bowl combine flour, baking powder, and salt. Cut in shortening until mixture resembles coarse crumbs. Add milk at once. Stir until dough clings together. Roll out dough to 3/4 inch thickness, cut into rounds. Bake in a hot oven 400° to 450° (let hot oven wait for biscuits).

SOURDOUGH STARTER

Jan Schoeneman

1 package active dry yeast
2 c. warm water (105-115°)
2 c. sifted flour
1 T. sugar

Soften yeast in warm water in large glass or ceramic bowl. Stir in flour and sugar, beating until smooth. Let stand in a warm place (85°) for approximately 36 hours, stirring occasionally. Stir well just before using. Pour out the amount of starter needed.

SOURDOUGH STARTER CONT'D

Replenish remaining starter by adding one cup each flour and warm water, beating well. Let stand in warm place until bubbly. Place in covered jar and refrigerate for future use.

SOURDOUGH BISCUITS — Jan Schoeneman

1 c. sourdough
1 c. flour
3/4 t. baking soda
1/2 t. salt
1/3 c. oil

Mix well. Roll out 1/2 inch thick. Cut with biscuit cutter. Bake at 425° for 10 to 12 minutes.

MAKE-A-HEAD WAFFLES — Ollie Jakubik

2 eggs beaten
1/4 c. oil or melted butter
1-1/2 c. milk
2 c. flour
3/4 t. salt
2-1/2 t. baking powder

Combine eggs, oil and milk. Combine dry ingredients, stir in egg mixture mixing lightly. Bake in a hot waffle iron.
Note: Waffle batter may be prepared ahead and refirgerated overnight. Waffles may also be frozen after they are baked; just heat in electric toaster before serving.

CORN BREAD — Mattie Rubach

1 c. corn meal
1 c. flour
4 t. baking powder
1 t. salt
2 T. sugar
1 egg
1 c. milk
1 T. melted shortening

Combine in the order mentioned. Pour in greased pan and bake in moderate oven.

POTATO KOLACH DOUGH

Annie Holick

Boil and mash 1 c. Irish potatoes; save 1/2 c. water to dissolve 1 or 2 packages yeast.

Add to cooled liquid:

1 c. scalded milk
2 eggs(well beaten)
1/2 c. shortening or butter
1/2 c. sugar
1 T. salt

Use enough flour to make dough that can be handled easily. The dough can be frozen, or made into kolaches after rising, baked, and then frozen.

CABBAGE KOLACHES

Annie Vajdak

(Kolache Dough)

1/3 c. sugar
1/2 c. shortening or butter
1 t. salt
1 yeast
1/2 c. warm water
1 egg, beaten
3 c. flour

Cream sugar, shortening and salt. Add boiling water and stir well. Let mixture cool to luke warm. Dissolve yeast in warm water. Add the beaten egg to the yeast mixture. Combine mixtures, add flour and mix well. Let rise until double. Shape and place in baking pans. Let rise until double again. Top with cabbage filling as follows: small head of cabbage. Shred and stew with a pinch of salt. When tender add a pat of butter and sugar and cinnamon to taste.

Bake at 375° for 12-15 minutes, or golden brown.

This same dough may be used to be filled with a fruit or cheese filling.

GOLDEN HUSHPUPPIES

Mattie Rubach

2 c. self-rising cornmeal
1 small onion, finely chopped
1 egg, slightly beaten
3/4 c. milk
Salad oil or shortening

Combine cornmeal and onions; add milk and egg stirring well. Carefully drop batter by tablespoons into deep hot oil (370°). Cook only few at a time, turning once. Fry until hushpuppies are golden brown (3 to 5 minutes). Drain well on absorbent towels. Yields about 2 dozen.

PANCAKES

Mattie Rubach

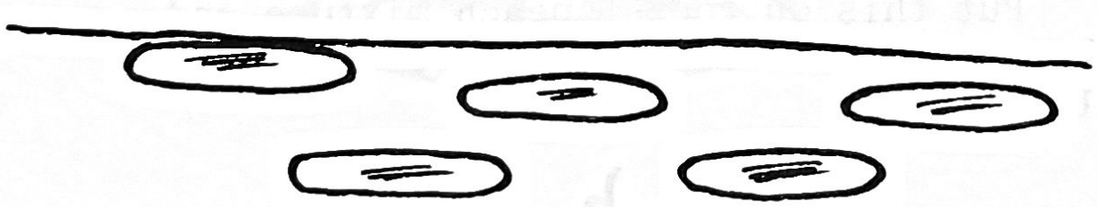
1 c. flour
1 t. baking powder
1/2 t. salt
1 T. sugar
1 egg
1/2 c. or more sweet milk

CORNMEAL PANCAKES

Mattie Rubach

1 c. cornmeal
1 T. sugar
1 t. salt
2 c. boiling water
2 T. butter
1-1/2 c. sweet milk
2 t baking powder
2 c. flour
1 egg

Mix cornmeal, sugar, salt; Pour meal into boiling water; Stir well and let stand few minutes; Add milk, butter, flour, baking powder, then well beaten egg. Bake in thin cakes



APRICOT NUT BREAD

Georgia Kovar

1-1/2 c. dried apricots
1 c. water
2-1/2 c. flour
5 t. baking powder
1/2 t. soda
1/2 t. salt
1/2 c. sugar
1/2 c. coarsely chopped toasted nuts
1 egg
1 c. sour milk or buttermilk
2 T. shortening

Wash apricots. Place in saucepan with 1 c. water. Boil until apricots are soft - about 10 minutes. Drain if there is any liquid left. Cool and chop apricots. Sift flour once before measuring. Sift flour, baking powder, soda, salt and sugar together. Add nuts to flour mixture. Beat egg well, add milk and stir into the flour mixture. Add melted shortening and mix thouroughly. Fold in chopped apricots. Pour into well greased bread loaf pan and let stand 20 minutes. Bake 65 to 70 minutes at 350°

PEACH COBBLER

Barbara Lenze

In saucepan heat to boil:

1 No. 3 can peaches
2 t. butter
1/2 c. sugar
2 T. lemon juice

After this comes to a boil, pour in a large casserole dish and top with following:

1 c. sugar
1 t. baking soda
1 c. milk
3/4 c. flour
1/2 stick soft margarine

Put this on top of peach mixture and bake at 350 for about 30 minutes or until golden brown.

SWEET ROLLS

Kitty Skrabanek

3 cans biscuits
oleo or butter
brown sugar
white sugar
cinnamon
pecans

Cut biscuits in three parts, roll in melted butter, dip in the sugar and cinnamon (which has been mixed together). Layer in pan of biscuits, sprinkle brown sugar and pecans (omit pecans if desired). Bake in greased bundt pan for 30 minutes or less at 350°. Turn pan upside down on plate after removing from oven.

HOT ROLLS

Clara Orsak

2 packages dry yeast
2 c/ milk
1 c. shortening
1/2 c. sugar
2 t. salt
2 eggs(beaten)
1/4 c. of lukewarm water
About 6-8 c. flour

Into a mixing bowl - put the sugar, shortening, and scalded milk. Cook until lukewarm. Crumble the yeast cakes into the 1/4 cup lukewarm water. Mix yeast and water to above ingredients, add beaten eggs. Add as much flour as you can work in and continue working the dough until elastic. Place dough inside greased bowl. Cover the dough and set aside in a warm place until double in size. Mash down and let it rise again. After shaping the rolls, place melted shortening inside and out and let rolls rise in double. Place in oven 400°.

DILL BREAD

Melinda Wilson

2-1/2 to 3 c. flour
2 T. sugar
1 T. instant minced onion
2 t. dill seed
1-1/4 t. salt
1/4 t. soda
1 pkg. active dry yeast
1 egg
1 c. cream-style cottage cheese
1/4 c. water
1 T. butter or margarine
coarse salt, if desired

(Lightly spoon flour into measuring cup, level off.)

In large bowl combine 1 c. flour with the next six ingredients. In saucepan, heat cottage cheese, water and butter until mixture is very warm (120°-130°). Add warm liquid and egg to flour mixture. Blend at lowest speed until moistened; beat three minutes at medium speed. By hand, stir in remaining flour to form a stiff dough. Cover, let rise in warm place until light and doubled in size, 45 to 60 minutes. Using solid shortening or margarine (not oil) grease two loaf pans. Stir down dough; spread evenly in prepared pans. Cover; let rise again in warm place until light and doubled in size, 30-45 minutes. Preheat oven to 350°. Bake 25 to 35 minutes or until deep golden brown. If load becomes too brown, cover with foil the last 10 min. of baking. Immediately remove from pan. Brush with butter and sprinkle with coarse salt, if desired.

POTATO BREAD

Beth Ottwell

1 pkg. yeast
1/2 c. warm water
1-1/2 t. salt
1 T. melted shortening
1/4 c. sugar
2 c. mashed potatoes
4 c. flour

Dissolve yeast in water, add sugar, salt and shortening. Beat in potatoes and 1/2 c. boiling water. Add half the flour and beat well. Add enough flour to make a stiff dough. Knead on a floured board 8-10 minutes. Place in a greased bowl, cover and let rise until double. Knead, let rise again. Shape in 2 loaves. Place in greased pan and let rise. Bake at 400° for about 45 min.

BUBBLE BUNS

Ollie Jakubik

(Quick and easy pull apart buns)

1/2 c. finely chopped nuts
1/3 c. sugar
1/2 t. ground cinnamon
1 package (10) refrigerated biscuits
1/3 c. mayonnaise or cream

Grease ten, 2-1/2 inch muffin pans.

In small bowl combine first three ingredients; Separate biscuits, cut into quarters, shape into balls. Coat each with mayonnaise or cream, then roll in nut mixture. Place four balls in each muffin pan cup. Bake in 400° oven 15 - 17 minutes. Serve warm.

ROLLS

Mattie Rubach

2 package dry yeast
1 c. cold water - Let set 5 minutes
1 c. lard
1 T. salt
1/2 c. sugar
2 eggs
1 c. warm water
7 c. flour

Mix all up and put in ice box. Pinch off as much as needed. Let rise in pans and bake.

30 MINUTE ROLLS

Kay Orsak

2-1/2 c. flour
1 t. baking powder
1/2 stick melted oleo
1 t. salt
1 cake yeast
1 c. lukewarm buttermilk
1/2 t. soda
1 t. sugar

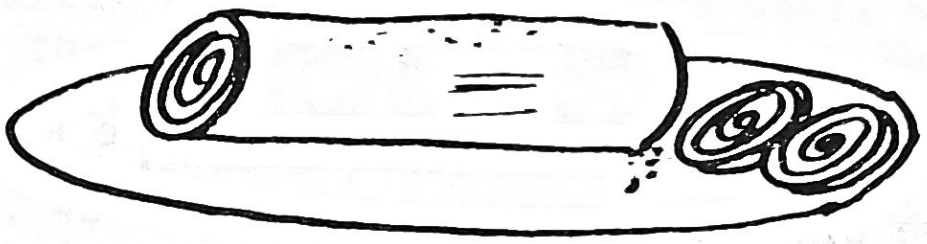
Sift four, baking powder and salt. Dissolve yeast, soda and sugar in buttermilk (this mixture will bubble). Add melted oleo and lukewarm buttermilk mixture to dry ingredients. Mix thoroughly. Knead dough until smooth and shape in rolls. Place rolls in greased pan and let rise 30 minutes in a warm place. Bake in hot oven about 250°.

JELLIE ROLL

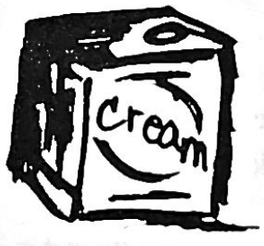
Emily Hejl

4 eggs
1 t. baking powder
1 c. sugar
1 c. flour
1/2 t. salt
1/2 t. vanilla

Put eggs, baking powder in mixing bowl, beat about 4 minutes. Pour in sugar and beat until color changes, about 5 minutes. Add flour, salt and vanilla, beat about 4 minutes. Pour on large cookie sheet lined with waxpaper. Bake at 425° for 10 minutes. Let cool, fill with favorite jellie or pudding and roll up.



CAKES AND ICINGS



One ingredient for another

For these	You may use these
1 whole egg, for thickening or baking	2 egg yolks. Or 2 tablespoons dried whole egg plus 2½ tablespoons water.
1 cup butter or margarine for shortening	⅞ cup lard, or rendered fat, with ½ teaspoon salt. Or 1 cup hydrogenated fat (cooking fat sold under brand name) with ½ teaspoon salt.
1 square (ounce) chocolate	3 or 4 tablespoons cocoa plus ½ tablespoon fat.
1 teaspoon double-acting baking powder	1½ teaspoons phosphate baking powder. Or 2 teaspoons tartrate baking powder.
Sweet milk and baking powder, for baking	Equal amount of sour milk plus ½ teaspoon soda per cup. (Each half teaspoon soda with 1 cup sour milk takes the place of 2 teaspoons baking powder and 1 cup sweet milk.)
1 cup sour milk, for baking	1 cup sweet milk mixed with one of the following: 1 tablespoon vinegar. Or 1 tablespoon lemon juice. Or 1¾ teaspoons cream of tartar.
1 cup whole milk	½ cup evaporated milk plus ½ cup water. Or 4 tablespoons dry whole milk plus 1 cup water. Or 4 tablespoons nonfat dry milk plus 2 teaspoons table fat and 1 cup water.
1 cup skim milk	4 tablespoons nonfat dry milk plus 1 cup water.
1 tablespoon flour, for thickening	½ tablespoon cornstarch, potato starch, rice starch, or arrowroot starch. Or 1 tablespoon granulated tapioca.
1 cup cake flour, for baking	⅞ cup all-purpose flour.
1 cup all-purpose flour, for baking breads	Up to ½ cup bran, whole-wheat flour, or corn meal plus enough all-purpose flour to fill cup.

CARMEL MORSEL BARS

Dorothy See

49 (14 oz) Kraft carmels
3 T. water
5 c. crisp rice cereal or toasted oat cereal
1 c. peanut
1 6 oz. package (1 cup) Nestle Semi-Sweet real chocolate morsels
1 6 oz. (1cup) Nestle Butterscotch flavored morsels

Melt carmels with water in saucepan over heat. Stir frequently until sauce is smooth. Pour over cereal and nuts; toss until well coated. With greased fingers press mixture into greased 13 x 9-inch baking pan. Sprinkle morsels on top. Place in 200° oven for 5 minutes or until morsels soften. Spread soften morsels until blended to form a frosting. Cool, Cut into bars.

TEXAS PECAN CAKE

Annie Holick

3 c. white sugar
1 lb. margarine
7 egg yolks beaten separately
5 c. cake flour
1 2 oz. bottle pure lemon extract
1 t. soda dissolved in
4 T. warm wine
1 qt. chopped nuts
1 lb. candied cherries (chopped)
1 lb. candied pineapple (chopped)

Cream sugar and margarine. Add beaten egg yolks and mix. Add flour, soda mixture, fruit and nuts. Mix together.

Beat egg whites stiff, fold into batter. Bake in tube pan lined with wax paper. Use foil over and under pan in oven. Bake at 250° for four hours.

FRUIT CAKE

Clara Orsak

2 c. sugar
1/2 lb. butter ----- mix together

6 eggs, beaten ---- add

3 c. flour
1 t. baking powder-- mix together
2 T. cocoa

1-1/2 T. cloves, cinnamon and nutmeg

1/2 c. buttermilk
1/2 t/ soda --- mix together

1 T. vanilla
1 lb. raisins
2 c. pecans
1 c. almonds
1 c. walnuts
1 lb. dates (cut in small pieces)
1 lb. Fruit Cake Mix
1 c. grape juice
2 c. fig preserves

Mix all together and bake 3-1/2 hours at 350°, or can make two small ones and bake 1-1/2 hours at 350°.

HUMMINGBIRD CAKE

Kay Orsak

3 c. flour
1 t. soda
1 t. cinnamon
1-1/2 c. oil
1 t. salt
2 c. sugar
3 eggs
1-8 oz. can crushed pineapple with juice
2 med. bananas
1 c. chopped nuts

Mix flour, soda, salt, cinnamon, sugar, oil, eggs and pineapple. Then add bananas and nuts and mix again. Pour mixture in a tube pan that has been greased and floured. Bake 1 hour and 5 minutes at 350°. Let cool in pan one hour before removing.

BANANA MARSHMALLOW SQUARES

Betty Yezak

1 package yellow cake mix
1/2 c. butter
2 eggs
1 c. nuts

Filling

6-1/2 oz. package miniature marshmallows
1 package instant vanilla pudding
2 ripe bananas, mashed

Preheat oven to 350°. Grease 13 x 9 inch pan. In bowl, combine first four ingredients until well blended. Press half of dough into pan; reserve remaining for topping. In heavy saucepan, melt marshmallows. Add dry pudding mix and bananas. Spread over dough. Crumble remaining dough over filling. Bake 20-25 minutes.

WHITE VELVET CAKE

Vira Rubach

2-1/2 c. sifted cake flour
1-1/2 c. sugar(granulated)
3 t. baking powder
1/4 t. salt
1/2 c. butter
1 c. milk
3 egg whites (unbeaten)

Measure sifted flour into sifter. Add sugar, baking powder and salt.

Place shortening in a mixing bowl. Stir to soften, sift in dry ingredients Add 3/4 cup milk. Beat two minutes. Add egg whites, flavoring and remaining milk. Beat one minute more. Pour into prepared pans (2) and bake at 350°

APPLE COFFEE CAKE

Loretta Nedbalek

1/2 c. milk
1/4 c. sugar
1 t. salt
3 T. shortening
1 package dry yeast
1/4 c. lukewarm water
1 egg, beaten
2-1/2 c. sifted All Purpose flour
1/2 c. chopped pecans
2 c. canned apple sauce
4 T. butter
2 t. cinnamon
1 c. seedless raisins
1 t. grated lemon rind
2 T. honey
2 T. light brown sugar

Scald milk - Pour over sugar, salt and shortening (stir until dissolved). Cool to lukewarm. Dissolved yeast in lukewarm water. Add to milk mixture. Add eggs and mix. Gradually add flour, mixing to smooth dough. Shape into ball; place in greased bowl and grease top (cover). Let rise in warm place until double in size. Slowly cook apple sauce to reduce liquid, stirring occasionally. When finished there should be 1 cup. Add two tablespoons butter, cinnamon, raisins and lemon rind. Roll dough into rectangle, 19 x 10 spread with apple sauce mixture.

APPLE COFFEE CAKE CONT'D

Roll up jelly roll fashion starting with 19 inch edge. Shape in horseshoe on greased baking sheet. With scissors, make cuts two-thirds of the way through horseshoe - at intervals turn each section on its side. Cover and let rise until double in size.

CHOCOLATE POTATO CAKE — Mary Junek

1/2 lb. butter
2 c. sugar
4 beaten eggs
1 c. cold mashed potatoes
3 oz. Unsweetened Chocolate, melted
1 t. cinnamon
1/2 t. nutmeg
2 c. sifted flour
1 t. baking soda
1 c. sour milk
1 c. chopped nuts

Cream butter, and gradually add sugar. Beat until light and fluffy. Add eggs and beat well. Add chocolate, cinnamon, nutmeg, and potatoes. Sift flour and baking soda together and add to chocolate mixture. Add the sour milk and beat well. Lightly mix in nuts. Pour into deep 9 inch buttered baking or spring from pan. Bake in pre-heated 350° oven for 45 minutes, or until cake tester comes out clean. Cool in the pan, then turn out.

BASIC MOLASSES CAKE — James Faust

1 c. butter
1-1/2 c. sugar
3 eggs
3/4 c. unsulphured molasses
3-3/4 c. sifted All Purpose flour
3/4 t. soda
dash salt
3 t. cinnamon
1-1/2 cloves
1 t. nutmeg
3/4 c. buttermilk

Cream butter. Add sugar. Add eggs, one at a time. Beat until light and fluffy. Blend in molasses. Sift together the dry ingredients. Add to mixture alternately with buttermilk. Bake in a greased tube pan. Bake at 350° for about an hour.

LAZY DAISY CAKE

Wanda Nedbalek

Beat until thick 2 eggs; add 1 cup sugar, 1 teaspoon vanilla and stir well.

Sift 1 cup flour, 1 teaspoon baking powder, 1/4 teaspoon salt; add to egg mixture and beat well. Heat to boiling point 1/2 cup milk and add 1 Tablespoon shortening. Add all at once to egg mixture (beat well). Pour into greased and floured pyrex baking dish and bake at 350° for 30 minutes or until done. Put topping on as soon as done and brown under broiler.

Topping

5 T. brown sugar
2 T. cream
3 T. butter
1/2 c. coconut

Mix all together and spread on top of cake.

EMMA'S CHOCOLATE CAKE

Emma Fojt

2-1/4 c. flour
3 T. cocoa] - set aside
1 t. baking powder

Cream together: 2 c. sugar
1/2 c. shortening (cream well)

Add: 3 eggs, one at a time
beating after each addition

Add: 1/2 c. buttermilk in which 1 t. of soda has been added.
1 t. vanilla

Add: dry ingredients and mix well.
1 c. boiling water.

Bake in two, layer pans at 350° for about 25 minutes

EMMA'S CHOCOLATE CAKE CONT'D

1 c. sugar
1 c. evaporated milk
1 stick oleo

Cook about 3 minutes and add:

1/2 c. pecans
1/2 c. coconut
vanilla

UGLY DUCKLING PUDDING CAKE

Betty Yezak

1 pkg. yellow cake mix
1 pkg. (4 serving size) lemon instant pudding
1 can (16 oz) fruit cocktail, including syrup
4 eggs
1/4 c. oil

Beat all ingredients in large mixer bowl. Beat four minutes at medium speed. Pour into greased and floured 9 x 13 pan. Add topping

Topping

1/2 c. brown sugar
1/2 c. nuts

Sprinkle over cake and bake at 350° for 45 minutes. Cool 15 minutes. Spoon hot butter glaze over cake. May be eaten warm or cool.

Butter glaze

1/2 c. butter
1/2 c. sugar
1/2 c. evaporated milk
1 c. coconut

Boil two minutes, stir in coconut

COCONUT POUND CAKE

Ruth Kovar

3 sticks margarine
3 c. sugar
5 large eggs
1/2 t. baking powder
1/4 t. salt
3 c. cake flour
1 t. vanilla
1 can flaked coconut
about 1 c. milk

Cream margarine and sugar until fluffy. Add eggs, one at a time and beat thoroughly. Add baking powder and salt to sifted cake flour. Add flour alternately with milk. Add vanilla and coconut. Bake for about one hour and 15 minutes in a well greased tube pan at 350°. Makes a large cake.

CINNAMON BUTTERMILK COFFEECAKE

Adele Engleman

2 c. sifted flour
2 c. firmly packed light brown sugar
1/2 c. butter
1/3 c. sifted flour
1 egg
1 c. buttermilk
1 t. baking soda
1 t. cinnamon
1/2 c. chopped nuts

Mix flour and brown sugar. Cut butter in until mixture resembles coarse meal. Set aside 3/4 cup of this mixture to be used for topping. To remaining flour mixture, add 1/3 cup flour. Mix well. Then add egg, buttermilk, baking soda and cinnamon. Mix only until dry ingredients are well moistened. Pour into pan. Mix the 3/4 cup sugar mixture that was set aside and the chopped nuts; sprinkle over the top. Bake 50-55 minutes and let cool in the pan and cut.

MISSISSIPPI MUD CAKE

Debra Kovar

1 c. soft margarine
2 c. sugar
1-1/2 c. flour
1/3 c. cocoa
4 eggs
1/2 t. vanilla
dash salt
1 c. pecans

Mix all the above together, bake at 350° for 35 minutes in a greased and floured pan. (Oblong pan)

MISSISSIPPI MUD CAKE CONT'D

1 lb. powdered sugar
1/2 c. margarine
1/2 t. vanilla
4 c. miniature marshmallows
dash salt
1/3 c. cold coffee
1/4 c. cocoa

After cake is done, spread marshmallows evenly over top of cake and return to broiler for about two minutes until marshmallows are soft. Stir in powdered sugar, margarine, vanilla, coffee and cocoa which have been beaten together.

CHOCOLATE TOWNHOUSE SPECIAL CAKE Vira Rubach

1-3/4 c. sugar
2/3 c. shortening
2 eggs
1 t. vanilla
1 c. buttermilk
1/2 c. boiling water
2-1/2 c. sifted cake flour
1-1/2 t. baking soda
1/2 t. salt
1/2 c. Hershey cocoa

Preheat over to 350°. Grease pan and flour 3, 9-inch layer pans. Cream sugar, and shortening together until light and fluffy. Add eggs one at a time - beating well after each addition. Add vanilla. Sift together flour, soda and salt - add all. With buttermilk make a heavy smooth paste of the cocoa and boiling water. Cool slightly and blend well. Pour into the three prepared pans and bake until lightly crusted.

Filling for Townhouse Cake

2 T. cocoa
2 c. sugar]- mix well
2 T. flour

Add: 2 T. white Karo
1 c. of whole milk

FILLING FOR TOWNHOUSE CAKE CONT'D

Stir well or until all ingredients are mixed. Cook until filling reaches the soft ball stage. Do not stir, but lightly move spoon through to bottom of pan several times while filling is cooking.

When filling is thick or to soft ball stage remove from fire. Cool three minutes then pour into mixing bowl. Add one stick of butter and beat with rotary beater until it is ready to spread.

LEMON CAKE TOP PUDDING

Ollie Jakubik

1/3 c. sifted All Purpose flour
3/4 c. sugar
1/4 t. salt
2 eggs, separated
2 t. grated lemon rind
1/4 c. lemon juice
1 c. milk
1/8 t. cream of tartar
1/4 c. sugar

Sift flour, the 1/4 cup sugar and salt into a medium-size bowl.

Beat egg yolks slightly in small bowl. Stir in lemon rind juice and milk. Add egg yolks mixture to flour mixture, beating until smooth.

Beat egg whites with cream of tartar in a small bowl until foamy. Beat in the remaining sugar gradually until meringue form soft peaks.

Fold meringue into lemon mixture until no streaks of white remain. Pour into a greased one quart baking dish. Put dish in larger pan. Pour enough hot water into pan to come half way up side of baking dish.

Bake at 350° for 50 minutes - until top is light brown.

LEMON SQUARES

Margaret Philips

1 c. butter or margarine at room temperature
1/2 c., plus 1 T. confectioners' sugar
2-1/3 c. unsifted all-purpose flour
4 eggs
1-3/4 c. granulated sugar
1/3 c. lemon juice
1/2 t. double-acting baking powder

Preheat oven to 350°. In medium bowl cream butter or margaine and 1/2 cup confectioners' sugar. Add 2 cups flour and stir with wooden spoon until well combined. Pat evenly into a 13 x 9-inch baking pan. Bake for 20 minutes.

Combine eggs, granulated sugar, remaining 1/3 cup flour, lemon juice and baking powder in blender container; cover and blend for 5 seconds. Scrape down sides of blender container and blend another 5 seconds. Pour over partially baked crust. Bake 25 more minutes or until golden brown. Cool completely on wire rack. Sprinkle with remaining Tablespoon confectioners' sugar. Cut into 32 pieces. About 125 calories each.

DUTCH APPLE CAKE

Betty Yezak

1 pkg. lemon or yellow cake mix
1/2 c. butter or margarine
2 eggs
2 c. (1 lb. 4 oz can) pie sliced apples, drained
1 pkg. Coconut Pecan Frosting Mix
1/4 c. butter or margarine melted

In large mixing bowl, combine dry cake mix 1/2 c. butter and eggs. By hand, stir until cake mix is moistened. Pat into ungreased 13 x 9-inch pan. Top with drained apples. Combine frosting mix with 1/4 cup butter; sprinkle over apples. Bake at 350°, 40-45 minutes, until toothpick inserted in center comes out clean.

HONEY PECAN CAKE

Adele Engleman

Combine: 1 t. vinegar
1 c. milk]- Set aside

Stir: 1 c. cooking oil
1-1/2 c. sugar

Add: 3 eggs
1 t. vanilla

Beat 1 minute at medium speed

Sift together: 2 c. sifted flour
3 t. baking powder
1/2 t. baking soda
1 t. cinnamon
1/4 t. ground cloves

Add to creamed mixture alternately with sour milk. Beat 1 minute more. Stir in 1/2 cup pecans. Pour into tube pan (greased). Bake for 40 minutes at 350°. Let stand for 10 minutes. Remove from pan. Prick holes in cake and drizzle with glaze.

Honey Syrup Glaze

Boil together: 1/4 c. honey
1 T. water
1 T. lemon juice

SILVER WHITE CAKE

Debbie Nedbalek

2-1/4 c. cake flour
or
2 c. All-Purpose flour
1-1/2 c. sugar
3-1/2 t. baking powder
1 t. salt
1 c. milk
1 t. vanilla
4 egg whites (1/2 cup)
1/2 c. shortening

Heat oven to 350°. Grease and flour baking pan, 13 x 9 x 2 inches or 2 round, large pans, 8 or 9 x 1-1/2 inches. Measure flour, sugar, baking powder, salt, shortening, milk and vanilla into large mixer bowl. Blend 1/2 minute, on low speed, scraping occasionally. Add egg whites.

SILVER WHITE CAKE CONT'D

Beat two minutes, scraping bowl occasionally at high speed. Pour into pan or pans.
Oblong - 35-40 minutes
Layers - 30-35 minutes

OLD FASHIONED PEACH CAKE

Becky Engleman

1 package yellow cake mix
1 can peach pie filling
3 eggs
1/3 t. lemon extract
1/2 c. chopped nuts

Preheat oven to 350°. Combine dry cake mix, pie filling, eggs, extract and nuts. Blend at low speed until completely moistened, about one minute. Beat two minutes at medium speed. Spread batter in greased and floured 13 x 9 x 2 pan.

Topping

1/2 c. sugar
1/2 c. flour
1/2 t. lemon extract
1/4 c. softened margarine

Combine sugar, flour, margarine and extract with fork or pastry blender. (Mixture will be crumbly) Sprinkle over batter. Bake 350° for 40-45 minutes until center springs back when lightly touched.

ITALIAN CREAM CAKE

Lydia Mae Faust

2 c. sugar
1/2 c. Cricso
1 stick oleo]-- 1 c. Crisco
5 eggs(one at a time)
1 c. buttermilk
1 t. soda - dissolve in buttermilk
2 c. sifted All Purpose Flour
1 c. coconut
1 c. pecans
1 t. vanilla

Bake in three-layer cake pans for 25 minutes at 325°.

Frosting

1-8 oz. pkg. Philadelphia Cream Cheese
1 box powdered sugar
1 stick oleo
1 t. vanilla

Beat all together and frost cake when cool.

ORANGE-KISS-ME-CAKE

Lenora Sebesta

6 oz. can frozen orange juice concentrate-thawed
2 c. flour
1 c. sugar
1 t. soda
1 t. salt
1/2 c. milk
2 eggs
1 c. dates
1/3 c. nuts

Combine 1/2 cup orange juice with ingredients in large bowl. Mix and pour into tube pan. Bake at 350° for 40-45 minutes. Drizzle remaining orange juice over warm cake. Sprinkle with topping of:

1/3 c. sugar
1/3 c. chopped nuts
1 t. cinnamon

BANANA NUT LOAF

Debbie Nedbalek

2 c. all purpose flour
3/4 t. salt
1/4 t. baking soda
1/2 c. chopped pecans
2 t. baking powder
2 T. milk
1 c. mashed bananas
1/2 c. shortening
1/2 c. sugar
2 eggs
1 t. grated orange peel

Stir thoroughly through first four ingredients. Cream shortening and sugar until light and fluffy. Add eggs and orange peel, beat well. Combine bananas and milk. Add to creamed mixture alternated with flour mixture. Fill greased 9 x 5 x 3 inch loaf pan. Bake at 350° for 45-50 minutes. Wrap and store overnight.

BANANA CRUNCH CAKE

Betty Yezak

5 T. butter
1 pkg. Coconut Pecan Frosting
1 c. rolled oats
1 c. sour cream
4 eggs
2 large very ripe bananas (thinly sliced)
1 pkg. yellow cake mix

Preheat oven to 350°. Grease and flour 10-inch tube pan. In saucepan, melt butter; stir in frosting mix and rolled oats until crumbly; set aside. In large bowl, blend sour cream, eggs and bananas until smooth. Blend in cake mix; beat two minutes at medium speed. (high speed with portable mixer) Pour 1/3 of batter into pan. Sprinkle with 1/3 of crumb mixture. Repeat twice with batter and crumbs, ending with crumb mixture. Bake 50-60 minutes until toothpick inserted in center comes out clean. Cool upright in pan 15 minutes and turn cake so crumb mixture is on top.

FRESH APPLE CAKE

Annette Dalchau

Blend: 2 eggs
1-1/2 c. Wesson oil
2 t. vanilla

Sift together: 3 c. flour
1-1/2 t. soda
1-3/4 c. sugar
1 t. salt
1 t. cinnamon

Add to above mixture; then add 4 large diced apples. Mixture will be thick. Pat into an oblong pan lined with foil, enough excess to lift out of pan. Sprinkle with chopped pecans. Cook 50 minutes at 350° and then sprinkle with powdered sugar.

STREUSEL SPICE CAKE

Betty Yezak

1 pkg. yellow cake mix
3/4 c. milk or water
1/2 c. butter, melted
4 eggs
1/2 c. coconut
1/2 c. nuts
1 square Unsweetened chocolate, melted

Filling

1/2 c. coconut
1/2 c. nuts
1/2 c. brown sugar
2 T. flour
2 t. cinnamon

Glaze

1 c. powdered sugar
1 T. butter, softened
2-3 T. milk

Preheat oven to 350°. Grease and flour 10-inch tube pan or bundt pan. In large bowl, blend just first four ingredients until moistened; beat as directed on cake package. Stir in coconut and nuts. Marble chocolate throughout batter. Pour half of batter into pan. Combine all filling ingredients; sprinkle 3/4 our batter in pan. Cover with remaining batter and then filling. Bake 45-55 minutes. Cool in pan 30 minutes. Blend glaze and drizzle over cake.

LEMON FILLING

Charlene Lednicky

1/4 c. oleo
1 c. sugar
6 egg yellows
Grated lemon rind (1)
1/3 c. lemon juice
1/4 t. salt

Blend all for filling. Cook over low heat, stirring occasionally until thickened enough to spread on cake. Filling will thicken as it cools on cake.

CREAM CHEESE FROSTING

Mattie Rubach

1/2 c. butter or margarine, softened
1 8 oz. pkg. cream cheese
2 t. vanilla extract
1 16 oz. package powdered sugar.

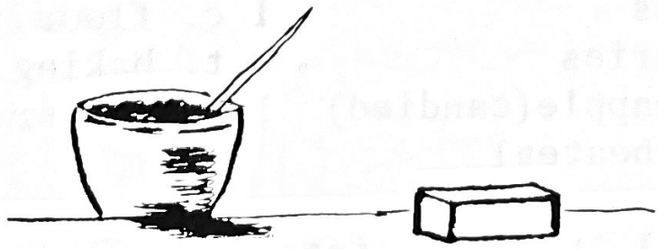
Combine all ingredients, mixing until smooth. Yield: enough for one, 10-inch tube cake.

BUTTER FROSTING

Melissa Slenk

1 stick margarine
1 lb. box powdered sugar
1 t. vanilla
1/4 c. milk (or other liquid)

Cream margarine. Add powdered sugar, vanilla and milk and blend thoroughly.



SPANISH COFFEE CAKE

Debra Kovar

2-1/2 c. flour
3/4 c. granulated sugar
1 c. brown sugar
3/4 c. vegetable oil
1/2 t. cinnamon
1/2 t. salt

Mix ingredients in order given. Remove 1 cup of this mixture and set aside. In remaining batter, add teaspoon baking soda; one teaspoon baking powder; 1 egg, and 1 cup buttermilk. Beat well and place in a well greased and floured pan, sprinkle on remaining 1 cup for topping and bake 30 minutes at 350°.

BUTTERSCOTCH MARBLE CAKE

Bonnie Hejl

1 package white cake mix
1 c. water
1 package instant butterscotch pudding mix
4 eggs
1/2 c. cooking oil
1/2 c. chocolate syrup

In large mixing bowl combine cake mix, pudding mix, water and oil. Beat on medium speed for two minutes, or until smooth. Pour 2/3 of the batter in greased 10-inch tube pan. Mix the remaining 1/3 batter with the chocolate syrup and pour evenly over the butterscotch mix. Bake 350° oven for 1 hour until done. Cool 25 to 30 minutes. Sprinkle with sifted confectioners sugar.

FRUIT CAKE

Ella Orsak

4 c. pecans
1/2 lb. dates
1/2 lb. cherries
1/2 lb. pineapple(candied)
4 eggs(well beaten)
1 c. sugar
1 c. flour
1 t. baking powder
3 T. butter

Mix well, then put into tube pan and bake at 275° for about 1 hour.

ABBY'S SPONGE CAKE

Lee Rubach

10 eggs (separated)
1/2 c. matzo meal
1/2 c. potato starch
3 T. orange juice and lemon juice combined
1 t. orange rind - grated
1-1/2 c. sugar
1 t. vanilla
Dash salt

Beat egg yolks till pale. Add sugar. Add juice and vanilla. Combine meal, starch, salt, and grated rind. Add to first mixture with beater. Beat whites till they hold a peak, and fold in. Bake in ungreased angel tin at 350 degrees till cake springs back at touch.

CHEESE CAKE

Emily Hejl

1 yellow or white cake mix (reserve 1 c. mix for filling)
1 stick soft margarine
1 egg

Mix above together to form a crust, press out in a 9 x 13 x 2 pan.

CHEESE FILLING

2-1/2 c. cottage cheese
1 c. cake mix
1 c. sugar
3 eggs
1-1/2 c. milk
1 t. lemon flavoring

Pour in crust, bake at 350° for 35 to 45 minutes. Top with a pineapple custard pudding or cherry filling.

APPLE BUTTER NUT CAKE

Betty Yezak

1 c. nuts
2 T. brown sugar
2 t. cinnamon

Cake

1 package yellow cake mix
1/2 c. nuts
1 c. finely chopped apples
1 c. sour cream
1/3 c. apple butter
4 eggs

Glaze

1 c. powdered sugar
2 to 3 T. apple butter

Preheat over to 350° (325° for colored bundt pan). Grease and flour bundt pan. Combine nut mixture in small bowl. In large bowl, combine all cake ingredients, beat two minutes at high speed. Pour 1/3 of batter into pan, sprinkle with 1/2 nut mixture; 1/3 more of cake, remaining nut mixture, and remaining cake. Bake 50 to 55 minutes. Cool in pan 15 minutes turn onto plate. Cool. Blend glaze ingredients until smooth; spoon over cake.

SHERRI CHOCOLATE CAKE

Sherri Engleman

Bring to boil:
1 stick oleo
1/2 c. oil
4 T. cocoa
1 c. water

Pour over:
2 c. flour
2 c. sugar

Mix well: Add:
2 eggs
1/2 c. buttermilk
1 t. soda
1 t. cinnamon
1 t. vanilla

Pour into greased jelly roll pan. Bake for 15 to 20 minutes at 350°.

SHERRI CHOCOLATE CAKE (cont) Sherri Engleman

Icing

Melt together:
1 stick oleo
6 T. milk
4 T. cocoa

Pour over:
1 box powdered sugar, sifted
1/2 c. pecans

Spread over hot cake

CLABBER CAKE Annie Vajdak

1/2 c. shortening
1 T. cinnamon
2 c. flour
1 t. vanilla
4 t. cocoa
2 c. sugar
2 t. soda
2 c. clabber
1/2 t. salt

Cream sugar and shortening, combine clabber with soda when bubbly; pour it into the creamed mixture. Combine flour, cinnamon, salt and cocoa Add to the creamed mixture. Blend well (Do Not Beat), just hand beat. Bake in a greased and floured pan 9 x 12 oblong pan, at 350° for about 35 or 40 minutes or when toothpick comes out clean.

DATE CAKE Hattie Bowden

6 eggs
1-1/ c. sugar
1 T. baking powder
1 T. butter
3/4 c. raisons
1-1/2 c. flour
3 small boxes dates
3 pts. pecans
3/4 pt. candied cherries
1-1/2 t. vanilla

Bake - 300° - 1-1/2 hr.

(Smaller Cake)
4 eggs
1 c. sugar
2 t. butter
2 T baking powder
1/2 c. raisens
1 c. flour
2 small boxes dates
1 c. cherries-candied
1 qt. pecans
1 t. vanilla

Bake - 300° - 1 hr.

CHERRY NUT CAKE

Mattie Rubach

(Original recipe from Vlasta Fojt)

6 egg whites
2 c. sugar
1 c. butter
1 bottle maraschino cherries
4 c. (cake) flour
4 t. baking powder
1 c. nuts

Pour juice from cherries in a cup; fill with milk to the equivalent of one cup. Beat egg whites stiff and fold in. Bake in layer pan 20 to 25 minutes at 350°.

GRANDMA'S CHOCOLATE CAKE

Allie Engleman

1 c. brown sugar
1/2 c. milk
3-1 oz. sq. unsweetened chocolate grated
1/2 c. shortening
1 c. brown sugar
1 t. vanilla
3 well beaten eggs
2 c. sifted flour
1 t. soda
1/2 t. salt
1/2 c. milk

Heat 1 cup brown sugar; 1/2 cup milk and chocolate squares in double boiler - Cool. Stir shortening to soften. Gradually add 1 cup brown sugar; cream till light and fluffy. Add vanilla; eggs, beat till mixed. Sift flour, soda, salt together 3 times. Add to creamed mixture alternately with 1/2 cup milk, little at a time. Beat smooth after each addition. Add chocolate mixture, beat well. Bake in 2 paper lined, 9 x 1/2 cake pans at 350° for 30 minutes. Frost with Seven Minute Frosting or your favorite.

GOLDEN PUMPKIN CAKE

Lydia Mae Faust

1 package yellow cake mix
4 eggs
1/2 c. Wesson oil
3/4 c. sugar
1 c. canned pumpkin
1/4 c. water
1/8 t. nutmeg
1 t. cinnamon

Bake in tube pan - 1 hour to 70 minutes at 350°.

ALMOND DELIGHT

Marilyn Adkinson

Angle Food Cake
1/3 c. lemon juice
1 can condensed milk
1/2 t. almond extract
1/2 t. vanilla
1, 9 oz. carton non-dairy whipped topping
sliced almonds

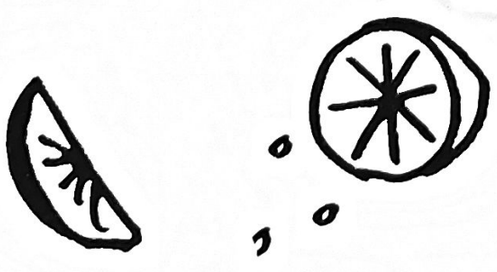
Cut cake into three layers. Whip lemon juice, milk and extracts until consistency of thick icing. Spread between layers. Ice top and sides with whipped topping. Sprinkle with almonds.

LEMON FILLING FOR CAKE

Mattie Rubach

1 c. sugar
2-1/2 T. flour
1/8 t. salt
1/4 c. lemon juice
Grated lemon rind (1)
2 eggs
1 T. butter

Mix the sugar, flour and salt thoroughly. Add the lemon juice and rind. Cook in double boiler for five minutes. Beat the eggs. Stir the sugar mixture slowly into effs. Return to double boiler. Cook until thickened and add the butter. When cold, used as filling for layer cake.



STRAWBERRY CAKE

Charlene Lednicky

1 box white cake mix
3 T. flour
1-3 oz. box strawberry gelatin
1-10 oz. box frozen strawberries (thawed)
4 eggs
3/4 c. vegetable oil
1 box powdered sugar

Mix cake mix, flour and gelatin together. Add 1/2 box strawberries, eggs and oil. Mix 4 to 5 minutes with electric mixer. Pour into greased and floured sheet pan and bake. Mix remaining strawberries and powdered sugar. Ice cake while hot. Poke holes in cake so icing will go into holes.

EASY HONEY CAKE

Betty Schoeneman

1/2 c. sugar
3 egg yolks
1 c. ground walnuts
2 c. flour
2 egg whites
2 c. honey, heated and cooled
1 T. baking powder
Cinnamon to taste, cloves and nutmeg to taste.

Cream sugar and egg yolks until light, add nuts and flour, add stiffly beaten egg whites. Next add honey and baking powder, add spices and mix thoroughly. Pour into greased mold lined with bread crumbs. Bake at 250° for 1 hour. Yield: 15 servings.

PINEAPPLE SAUCE

Mattie Rubach

1 (No. 2 can, about 2 cups) crushed pineapple
1/4 c. sugar
1 T. cornstarch
1/4 t. salt
1 T. butter

Drain the juice from the pineapple. Mix the cornstarch and the sugar. Add it to the juice, cook over direct heat until sauce is thickened. Stir constantly. Add the drained fruit, butter and salt. Cook a few minutes longer. Serve hot or cold over cottage cheese or between layer cake.

BOILED WHITE ICING

Lydia Rubach

1-1/2 c. sugar
1/c c. water
1/4 t. cream of tartar

Boil until syrup forms a thread when dropped from spoon. The thread should be thin enough to curl or wave. Add a pinch of salt to 2 egg whites. Whip until stiff and stand in peaks. Start beating egg whites when syrup starts boiling.

Pour syrup over egg whites while very hot in very fine stream beating egg whites constantly and add 1/2 cup marshmallows, 1/2 teaspoon lemon juice (fresh juice). Beat at least three minutes or more. This will ice small, two layer cake or 9 x 12-inch cake.

BLUEBERRY TORTE

Reynalda Janac

1 Graham cracker crust
1/2 c. sugar
1 can blueberry pie filling
1 large pkg. cream cheese
2 eggs, beaten
1/2 pint cream whipped and sweetened to taste

Cream sugar and cheese. Add eggs. Beat well. Pour into crust and bake at 375° for 20 minutes. When cool spread blueberries on top then cream. Refrigerate until cool.

CHOCOLATE SURPRISE

Mary J. Fojt

1st Layer: 1 cup flour
1 cup chopped pecans
1 stick oleo

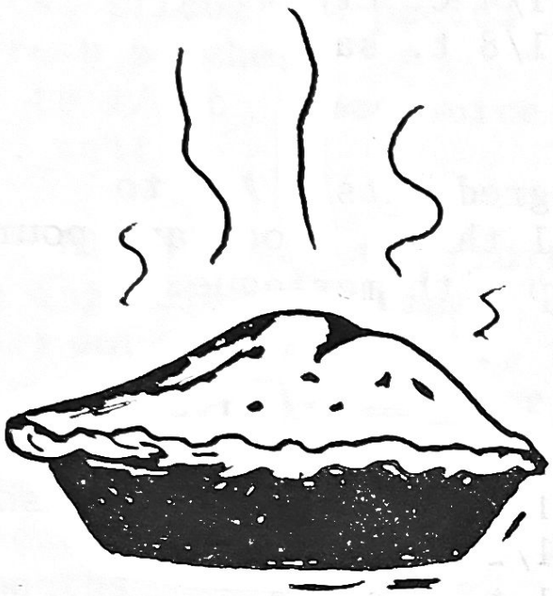
Mix all ingredients together. Spread in a 9"x13" glass pyrex pan. Bake for 25 minutes. Let cool.

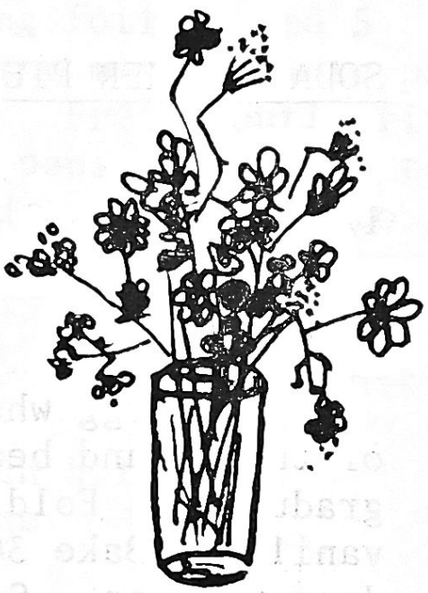
2nd Layer: 1 cup powdered sugar
1 teaspoon vanilla
1 8 oz. pkg. cream cheese softened
1/4 carton Cool Whip

Blend all ingredients. Spread over cooled crust.

3rd Layer: Mix one box instant vanilla pudding, 1 box instant chocolate pudding with 3 cups milk. Mix until thick. Spread over 2nd Layer. Top with remaining Cool Whip and chopped nuts or shaved sweet chocolate.

PIES





RHUBARB CREAM PIE

Joann Slovacek

2 T. butter
2 or 3 c. rhubarb (diced)
1 c. sugar

Melt butter and add rhubarb and sugar. Cook slowly until rhubarb is tender.

1/4 c. sugar
2 egg yolks, (well beaten)
1/4 c. cream
1/8 t. salt

Combine above ingredients. Add to rhubarb and cook until thick. Cool and pour into pie shell and top with meringue.

SODA CRACKER PIE

Yvonne Kovar

3 egg whites
1/4 t. cream of tartar
1 c. sugar
16 soda crackers (crushed)
1/2 c. nutmeats
1 t. vanilla

Beat egg whites until foamy. Add cream of tartar and beat until stiff. Add sugar gradually. Fold in crackers, nutmeats and vanilla. Bake 30 minutes at 325° in greased deep pie pan. Serve with fresh strawberries or peaches. May top with whipped cream or ice cream.

PINTO BEAN PIE

Allie Engleman

1/2 c. sugar
1 heaping cup mashed pinto beans
unbaked pie shell
1 c. brown sugar
1/2 c. butter
2 eggs, beaten

Blend sugars, eggs and butter until creamy. Add pinto beans and blend well. Pour into deep 9-inch unbaked pie shell. Bake in 375° oven for 20 minutes then at

PINTO BEAN PIE CONT'D.

350° for an additional 25 minutes or until inserted knife comes out clean.

FROZEN FRESH PEACH PIE FILLING — Mattie Rubach

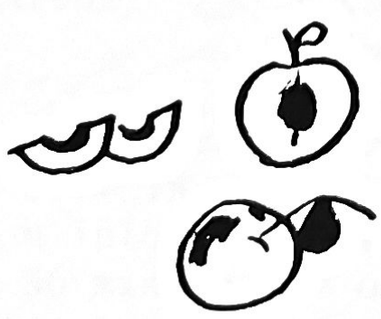
3-1/2 c. sugar
4 qts. sliced and peeled fresh peaches
1/4 to 1/3 c. lemon juice
1 t. salt
2 t. ascorbic acid (Fruit-Fresh)
1/2 c. plus 2 T. quick tapioca

Blend sugar and Fruit-Fresh. Mix with remaining ingredients. Line 4 eight inch pie pans with heavy duty aluminum foil, letting foil extend 5 inches beyond rims. Pour filling mixture into pans. Fold foil loosely over filling. Freeze until firm. Seal foil tightly, remove from pans and return to freezer. Filling may be stored in freezer up to 6 months.

CREAMY PEACH PIE — Betty Kapchinskie

5 to 7 well drained canned peach halves
2 T. of soft butter or margarine
1 c. sugar
2 eggs
a dash of salt

Arrange peaches cut side up in unbaked 8" pastry shell. Combine, beating well, the butter, sugar, eggs and salt. Pour egg mixture over peaches. Bake in hot oven (400°) for 30 minutes. Remove from oven and cool.



LEMON CHESS PIE

Lydia Mae Faust

1 T. flour
1 T. meal
1-1/2 c. sugar
whole eggs, beaten
1/4 c. margarine melted
1/3 cup lemon juice
1/4 c. milk
1 t. grated lemon rind

Mix flour, meal and sugar. Add beaten egg and melted margarine. Add milk and lemon juice. Bake in uncooked shell 30 to 35 minutes at 350°. Pie should be set in middle. Serve when cool.

FRESH STRAWBERRY PIE

Dorothy See

SHELL:
1/2 c. salad oil
2 T. milk
1 t. salt
2 T. sugar
1-1/2 c. flour

Blend in salad oil and milk. Add salt, sugar and flour. Mix with fork in pie pan and form in ball and press out in pan. Bake 20 minutes in 350° oven.

FILLING:
1 c. sugar
1 c. water
2 T. corn starch
Fresh strawberries
3 T. strawberry jello
Red food coloring

Cook sugar, water and corn starch until clear and thick. Add jello and coloring. Cool slightly and pour over fresh berries in pie shell.

COCONUT CHESS PIE

Annette Dalchau

Beat 2 eggs until fluffy

Mix: 1-1/4 c. sugar
1 T. flour
Salt

Set aside

Mix: 1 cup milk to beaten eggs. Add 1 t. vanilla and 1 cup coconut. Then add to above mixture.

Pour into unbaked pie shell. Bake at 350° for 35-40 minutes or until golden brown.

CHOCOLATE PIE

Hattie Bowden

4 or 5 T. flour
1 c. sugar
4 T. cocoa
1 t. vanilla
1/4 t. salt
2 c. hot milk
2 eggs, beaten
1 T. butter

Sift dry ingredients. Add milk and cook over hot water until thick. Add eggs and cook 3 minutes longer. Add vanilla and butter. Pour into baked pie shell.

HAWAIIAN PINEAPPLE PIE

Melissa Slenk

3 eggs, well beaten
1 c. crushed pineapple (with juice)
1 c. sugar
1/2 stick margarine (melted)
1 c. light corn syrup
1 c. coconut (flaked or grated)
2 T. flour
1 ten inch pie shell (unbaked)

Combine eggs and corn syrup. Beat until well blended. Stir in other ingredients and mix well. Spoon into pie shell and bake at 350° for about 30 minutes or until pastry is brown and filling is firm.

PINEAPPLE CREAM PIE

Darlene Vajdak

1 can Eagle Brand milk
2 small cans crushed pineapple, well-drained
1/2 c. pecans, chopped
4 T. lemon juice
1 9 oz. carton Cool Whip
2 graham cracker pie shells

Add 4 T. lemon juice to 1 can Eagle Brand milk, stir well. Stir in 2 cans crushed pineapple. Add Cool Whip and pecans, mix well. Pour into 8 or 9 inch unbaked pie shells. Chill.

Graham Cracker Pie Crust (1)

Combine 1-1/2 c. graham cracker crumbs and 1/4 cup sugar, 1/2 cup melted butter or margarine. Mix well. Press firmly in unbuttered 8 or 9 inch pie pan.

ICE BOX PIE

Edna Jurries

1/3 c. lemon juice
1 can Eagle Brand milk
1 can flaked coconut
1 9 oz. carton Cool Whip
1 c. pecans, chopped
1 can crushed pineapple (#303) drained

Mix lemon juice and milk. Add other ingredients. Pour into baked graham cracker pie shell and chill. This makes two 8 inch pies.

SOUTHERN PEANUT PIE

Lydia Mae Faust

1 unbaked 10" pie shell
2 eggs, beaten
1 c. corn syrup
1 t. vanilla
1 c. sugar
2 T. melted margarine
1 c. salted peanuts (without hulls)

Combine beaten eggs, corn syrup, vanilla, sugar and melted margarine. Blend thoroughly. Stir in salted peanuts. Pour into unbaked pie shell. Bake in a 350° oven for 45 minutes to 1 hour until set in middle. Serve when cool.

FRESH PEACH COBBLER

Charlene Lednicky

2 c. sifted flour
3/4 t. salt
4 to 6 T. shortening
1/2 t. vanilla
3/4 c. sugar
1/2 t. salt
1 T. baking powder
1/2 c. sugar
1/2 to 2/3 c. milk
4 c. sliced peaches
1 T. corn starch

Sift together flour, baking powder, 3/4 t. salt and 1/2 c. sugar. Cut in shortening and mix. Add enough milk to make a dough. Turn out and roll dough. Line pan. Add vanilla to peaches. Mix together 3/4 c. sugar, corn starch and 1/2 t. salt and add peaches. Put peach mixture in lined pan and use remaining dough for top. Bake.

MERINGUE PIE

Charlene Lednicky

18 Ritz crackers (crushed)
1 t. baking powder
4 egg whites
1 c. sugar
1 c. chopped pecans
1 t. vanilla

Roll out crackers so they are fine crumb mixture. Mix sugar, baking powder and nuts with crumbs. Beat egg whites until stiff. Fold in dry ingredients. Add vanilla. Pour into well buttered pie pan or 8"x8" pyrex dish. Spread around sides as for pie crust. Bake at 300° for at least 55 minutes or until it feels done when touched. Cool. Fill with instant chocolate pudding. Let set in refrigerator until firm. Top with Cool Whip. Place back in refrigerator till ready to serve.

TOASTED COCONUT-PECAN PIE

Margie Kovar

3 eggs, beaten
1-1/2 cups sugar
2 t. lemon juice
1 can (3-1/2 oz.) flaked coconut
1/2 c. (4 oz.) butter or oleo, melted
1 t. vanilla
1/2 c. chopped pecans
1 unbaked 9-inch pie shell

Preheat oven to 350°. Combine eggs, sugar, lemon juice and vanilla. Stir in coconut and pecans. Pour into unbaked pie shell. Bake at 350 degrees for 45-50 minutes or until filling is set. Cool completely. Serve with sweetened whipped cream and pecan halves, if desired. Serves 6.

PUMPKIN PIE

Silvia Slenk

2 eggs, slightly beaten
3/4 cup sugar
1/2 t. salt
1/2 t. ginger
1-2/3 c. or 1 tall can evaporated milk
1 (No. 303) can Libby's Pumpkin
1 t. cinnamon
1/4 t. cloves
1 9" unbaked pie shell

Mix ingredients in order given. Pour into pastry shell. Bake in hot even 425° for 15 minutes. Reduce temperature to moderate 350° and continue baking 45 minutes or until knife inserted in center comes out clean.

OLD FASHIONED CUSTARD PIE

Ella Jakubik

3 large eggs
1/2 c. sugar
1/2 t. salt
1/2 t. nutmeg
2-2/3 c. milk
unbaked pie shell

Beat eggs slightly--then add sugar, salt, nutmeg, and milk. Beat well together and pour into unbaked pie shell, then bake 40 minutes in moderate oven. Sprinkle with fresh ground nutmeg.

BUTTERMILK PIE

Mattie Rubach

3 egg yolks
1-1/2 cup butter milk
1/2 teaspoon lemon extract
1-1/2 cup sugar
2 Tablespoons flour
1 Tablespoon butter

Mix in order given and pour into unbaked pie shell. Bake until knife inserted in center comes out clean. Bake at 350°.

SOUR CREAM PECAN PIE

Betty Yezak

3 eggs
1/2 cup sour cream
1/2 cup dark corn syrup
1 t. vanilla
1 unbaked 9-inch pastry shell
1 cup sugar
1/8 t. salt
2 T. butter
1-1/4 c. pecan halves

In medium mixing bowl beat eggs well; stir in sour cream. Add corn syrup, vanilla, sugar, salt and butter, mixing well. Stir in pecans. Pour in pastry shell. Bake at 400° until crust is brown and filling slightly puffy for 30-35 minutes.

ANGEL PIE

Margie Kovar

3 egg whites
1 t. vanilla
1 c. sugar
1/2 c. whipping cream
1 c. graham cracker crumbs
1 c. chopped nuts
1 t. baking powder

Beat egg whites and vanilla till soft peaks form; gradually add sugar, beating till stiff peaks form. Combine the cracker cumbs, pecans and baking powder. Fold into meringue mixture. Spread evenly in greased and floured 9-inch pie plate. Bake in 350° oven for 20 to 25 minutes. Cool completely. To serve, cut in wedges and top with whipped cream. Makes 6 to 8 servings.

PAUL REVERE'S MIDNIGHT PIE

Debra Kovar

3 Egg whites
3/4 c. granulated sugar
1/2 c. coarsely chopped pecans
Dash salt
3/4 c. coarse chocolate cookie crumbs
1/2 t. vanilla
1/2 c. whipping cream, whipped with 2 T. powdered sugar

Beat egg whites and salt until soft peaks form; then gradually beat in granulated sugar until stiff peaks form and sugar is dissolved. Fold in remaining ingredients, except cream. Spread in lightly buttered 9 inch pie pan, bake in 325° oven about 35 minutes. Cool thoroughly. Spread with whipped, sweetened cream. Chill several hours before serving.

BANANA ORANGE PARFAIT PIE

Bernice Junek

8 or 9 inch pie shell, baked and cooled
1 pint vanilla ice cream
1/2 c. fresh orange sections (drained)
1-1/4 c. water
3 oz. pkg. orange jello
1/2 c. sliced bananas
Whipped cream

Bring water to boil in 2 qt. saucepan. Add jello, stirring until dissolved. Cut ice cream into pieces and stir into hot jello until melted. Chill until thick but not set. Fold in fruit and turn into prepared pie shell. Chill until firm. Top with whipped cream. (For faster setting, reduce water to one cup).

BANANA SPLIT PIE

Debra Kovar

1 baked 9" pie shell
2 eggs, beaten
1 oz. sweetened chocolate
1-1/2 c. powdered sugar
1 stick margarine
3 bananas

BANANA SPLIT PIE CONT'D.

Dip bananas in lemon or pineapple juice to prevent discoloration. Combine sugar, eggs, margarine and beat with electric mixer about 5 minutes until fluffy. Add grated chocolate and mix well. Thinly slice 2 bananas, arrange in cooled, baked shell. Pour mixture into shell, top with 1 sliced banana. Arrange around rim of pie to form border. Chill 2 hours. Just before serving top with Cool Whip.

PISTACHIO CHIFFON PIE — Debra Kovar

1 pkg. pistachio instant pie mix
1 c. chopped cherries
1 c. miniature marshmallows
1 large can crushed pineapple
1/2-1 c. chopped pecans
1 9 oz. carton Cool Whip

Mix pineapple and pie mix together until dissolved. Fold in cherries, nuts, marshmallows and Cool Whip. Pour into cooled, baked regular or graham cracker pie crust. Garnish with nuts. Refrigerate for several hours. May be frozen for future use.

SYLVIA'S LEMON CHIFFON PIE — Maude Linda Jakubik

1 large can evaporated milk
1/2 c. sugar
3 T. lemon juice
1 small pkg. lemon jello
3/4 c. boiling water
1 baked pie shell, cooled

Pour the evaporated milk into a shallow dish and place in freezer to chill while preparing the rest of the recipe. (Do not permit it to freeze until solid). Dissolve jello in water. Add sugar and lemon juice. (A few drops of yellow food coloring is a good addition). Cool thoroughly. Remove milk from freezer, and whip with electric mixer in a small bowl until stiff. Fold the jello mixture into the whipped milk and pour into pie shell. Chill until served.

VINEGAR PIE

Annie Vajdak

1 c. sugar
2 eggs
2 T. vinegar
2 T. flour
(or corn starch)
1 c. water
Small lump butter or margarine
1/2 t. lemon extract

Combine sugar, eggs, vinegar, flour (or corn starch), and water in double boiler and cook until thick and smooth, stirring occasionally. Just before removing from heat stir in small lump of butter and some lemon extract. Pour into baked pie shell. If desired, the pie may be topped with frosting or whipped cream.

PEANUT BUTTER PIE

Lenora Sebesta

1 c. corn syrup
1 c. sugar
1/2 t. vanilla
Unbaked pie shell
3 eggs, slightly beaten
1/3 c. creamy peanut butter

Blend filling ingredients. Pour into unbaked pie shell. Bake at 400° for 15 minutes. Reduce heat to 350° and bake 30-35 minutes longer. Filling should appear slightly less set in center than around edge.

BUTTER PECAN PIE

Clara Orsak

1 c. crushed graham crackers
1 c. pecans
1 t. vanilla
2 T. melted butter
1 c. sugar
2 eggs
1 t. baking powder

Mix all together and put in well greased pie plate. Bake at 350° for 30 minutes.

BUTTER PECAN PIE CONT'D.

TOP WITH: 1/2 pint whipping cream
1 T. sugar
1 t. vanilla
Hershey bar--grated

RAISIN PIE — Mary O. Fojt

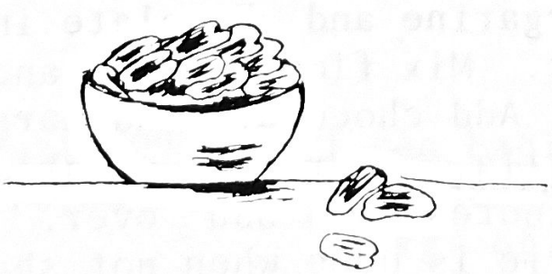
1 egg
1 t. vanilla
1 t. butter
Coconut--as much as you like
1 c. milk
2 T. flour
1 c. raisins

Cover raisins with water. Allow to simmer for 20 minutes. Then let cool. Sift sugar, flour and add beaten egg yolk and milk. Cook in double boiler until thick. Add raisins, butter and at last, vanilla. Pour into a baked pie shell. Top with egg white.

PECAN PIE — Mattie Rubach

3 eggs, beaten
1 c. white karo
1/2 to 1 c. pecans, coarsely chopped
1 c. sugar
1/2 t. salt
1 t. vanilla

Bake at 350° for 10 minutes. Cut down to 300° and bake for 40 minutes longer.



MAGIC LEMON BANANA PIE — Mattie Rubach

Combine 1-1/3 c. sweetened condensed milk, 1/4 c. lemon juice, 1 t. grated lemon peel. Stir until thick. (Do not cook). Cut 1-1/2 large banana in cubes. Pour into 8 inch baked pie crust. Cover with whipped cream.

GERMAN SWEET CHOCOLATE PIE — Melissa Slenk

3 eggs
1 c. sugar
1 stick margarine
2 T. flour
1 unbaked pie shell
1/2 bar German Sweet Chocolate
1 c. chopped nuts
1 t. vanilla

Melt chocolate and margarine in double boiler and cool. Beat eggs. Mix flour and sugar and add to eggs. Add vanilla. Blend in cooled chocolate and butter and nuts. Pour mixture into unbaked pie shell. Bake in 350° oven for 20 minutes. Let stand at least 2 hours before serving.

FUDGE PIE — Melissa Slenk

1 stick margarine
1/4 c. flour
1 c. sugar
1 t. vanilla
1 crust
2 squares unsweetened chocolate
pinch of salt
2 eggs

Melt margarine and chocolate in a pan over low heat. Mix flour, sugar and slightly beaten eggs. Add chocolate and margarine, salt and vanilla. Pour into unbaked pie shell. Bake 20-30 minutes in a 350° over. Watch carefully. Pie is done when not shaky in the center.

ROSANNADANNA STRAWBERRY PIE — Maude Linda Jakubik

1 small box frozen strawberries (with sugar added)
3/4 bag miniature marshmallows
1/2 pint whipping cream
1 baked pie shell, cooled

Thaw the strawberries and drain very well. (It would be best to squeeze any remaining juices from the strawberries with a fork). Heat the strawberry juice in a saucepan and add the marshmallows. Continue to heat and stir the mixture until all marshmallows have melted. Add strawberries. Cool thoroughly. (Add a few drops of red food coloring if desired). Whip the cream until it holds stiff peaks. Fold strawberry mixture into the cream very gently. Spoon into the pie shell. Chill until served.

CHEESE PIE — Beth Ottwell

2 cups grated cheese
2 beaten eggs
salt and pepper
3 T. flour
1/2 c. milk
1 unbaked 9" pie shell

Mix cheese and flour and place in pie shell. Beat eggs and milk. Pour over cheese. Bake at 375° till knife inserted in center comes out clean--about 35 minutes. You can add up to 1 cup chopped cooked meat or 1/2 cup chopped onion of 1/2 cup mushrooms, or 1/2 cup chopped green peppers or anything else you can think of.

LEMONADE PIE — Beth Ottwell

1 baked pie crust (9")
1 6 oz. pkg. frozen lemonade
1 can Eagle Brand cond condensed milk
1 pkg. of dream whip, prepared

Blend milk, lemonade, fold in dream whip. Pour in baked pie shell. Chill 3 hours.

PEACH PIE GLORIFIED

Betty Schoenemann

3 c. sliced peaches
4 T. flour
1 T. lemon juice
1 T. butter
1 t. vanilla
1/2 c. sugar
pinch of salt
1/4 c. water
1/2 t. almond extract

(For berry pie used 1 T. flour and 4 T. sugar). Omit almond flavor.

Mix peaches and sugar and crush lightly. Add flour, salt, juice and water. Cook in double boiler until thick. Stir with fork. Add butter and flavors. Pour in baking dish and cover with crust: 1 c. flour, 1/2 t. salt, 1/4 t. soda, 1 t. baking powder, 5 T. shortening, 1/2 c. milk. Roll thin.

DREAM CHERRY PIE

Reynalda Janac

1-1/2 c. sugar
1 c. (or can) unsweetened pie cherries
1 T. red food coloring
6-8 bananas
1 c. chopped pecans
1/4 c. flour
1 large can crushed pineapple
1 small pkg. orange jello

Mix sugar and flour with juice of can of cherries. Cook until thickened; add the can of cherries, large can of crushed pineapple (juice too) and coloring. Stir and let cook a minute or two longer. While still hot, add 1 T. vanilla and one large pkg. orange jello. Put in long shallow dish, chill until thick. Stir just before serving, and add chopped bananas and pecans. Pour in cooked, cooled pie shells or tarts and top with whipped cream or topping. Makes 3 pies or 24 tarts.

HOLIDAY PRALINE DELIGHT PIE

Melissa Slenk

1/3 c. margarine
1/2 c. chopped pecans
1 baked 9" pie shell
*3 c. milk
1 envelope Dream Whip Whipped Topping Mix
1/3 c. firmly packed brown sugar
*1 pkg. (5 oz.) jello vanilla pudding and pie filling

*Or use 2 pkg. (3-1/4 oz each) jello-vanilla pudding and pie filling and 3-1/2 c. milk.

Heat butter and brown sugar with nuts in a sauce pan until melted. Spread in bottom of pie shell. Bake at 450° for 5 minutes. Cool. Prepare pie filling mix with milk as directed for pie; cool 5 minutes, stirring occasionally. Measure 1 c. pudding; cover with wax paper and chill thoroughly. Pour remainder of pudding into pie shell Chill. Prepare whip topping mix as directed. Fold 1-1/3 cups into the 1 cup of chilled pudding. Spread over the filling in pie shell. Chill. Garnish with remaining whipped topping, and additional pecans if desired.

APRICOT CREAM PIE

Betty Schoenemann

1 T. gelatin
3 eggs, separated
1/2 t. salt
1 T. lemon juice
1/2 c. heavy cream
1/4 c. cold water
1 c. brown sugar
1-1/2 apricot pulp
2 T. sugar

Soften gelatin in water. Combine yolk, brown sugar, salt, apricot pulp and lemon juice. Cook over low heat until thick--stir constantly. Add gelatin and chill until firm. Beat egg whites with sugar. Whip cream. Fold both into mixture. Pour in baked pie shell and top with extra whipped cream.

BANANA MALLOW PIE — Ollie Jakubik

1st: Combine 2 c. vanilla wafer crumbs
1/4 c. sugar
1/3 c. melted margarine
Bake at 350° for 6 minutes in 9" pie plate

2nd: Prepare 3 1/8 oz. pkg. vanilla pie filling, using 1-3/4 cups milk. Cover and chill. Fold in 1-1/2 cups miniature marshmallows, 1 cup whipped cream.

3rd: Slice 2 bananas into crust. Pour filling over bananas. Chill several hours before serving.

LEMON PIE — Kitty Skrabanek

1-1/4 c. sugar
1 lemon
2 T. butter
3-1/2 T. corn starch
2 eggs
1 c. hot water

Mix sugar with corn starch. Add grated rind and juice of lemon, egg yolks and mix well. Add butter and water and cook slowly until thickened. Cool slightly. Pour into baked pie shell.

COCONUT CUSTARD PIE — Sadie Sebesta

1 c. coconut
1 c. milk
1 pinch salt
1 t. vanilla
3 eggs
1 c. sugar
1 pinch flour
4 T. melted butter

Beat eggs with a fork. Add sugar, salt, flour. Stir in coconut. Blend in milk and butter. Pour into 9" pie plate in baked crust. Put in preheated oven at 350° for 35 or 40 minutes.

CAN'T FAIL PIE CRUST — Kitty Skrabanek

2 c. flour (DOUBLE CRUST)
1 t. salt

Take out 1/3 cup flour and mix with 1/4 c. water to form a paste. Now add 2/3 cup shortening to first flour and salt. Mix well then add paste to it and roll out.

1-1/2 c. flour (SINGLE CRUST)
1/2 t. salt
1/2 c. shortening

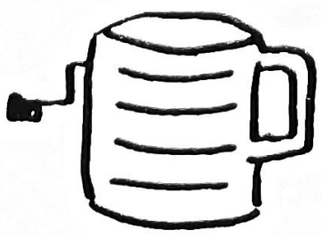
Take our 1/4 cup flour and blend with 3 T. water. Follow same directions for double crust.

EASY PIE CRUST — Joyce Floeck

1 stick oleo, melted in pie plate

ADD: 3/4 c. flour
1/2 c. oatmeal
2 T. sugar
1/4 cup chopped nuts

Mix well and press out to form crust in pan. Bake 12-15 minutes at 400°. Cool and fill with favorite custard.



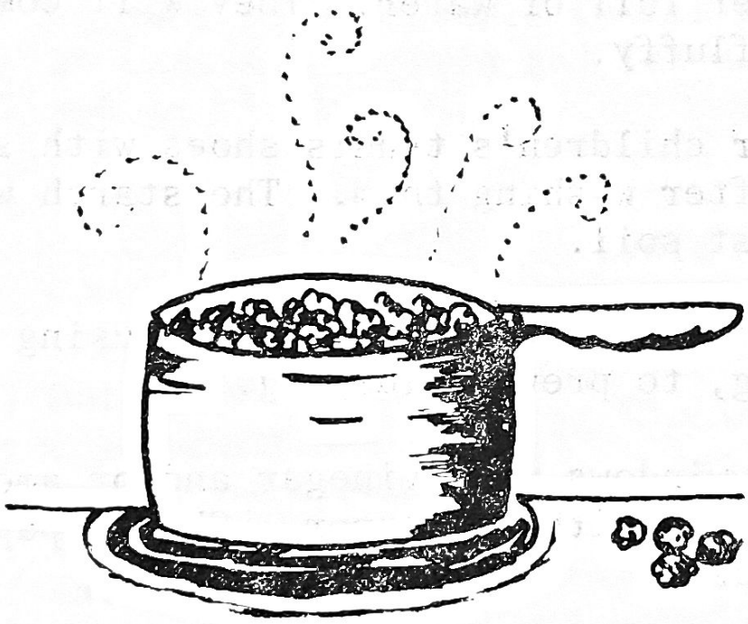
NEVER FAIL PIE MERINGUE

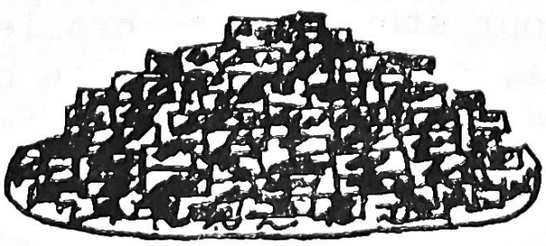
Allie Englemann

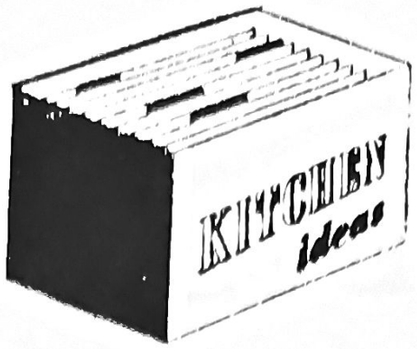
1 T. corn starch
1/2 c. water
salt (few grains)
6 T. sugar
3 egg whites

Mix corn starch, sugar, water and salt. Cook until thick and clear, stirring constantly, set off fire. Beat egg whites until frothy. Continue beating whites slowly pouring cooked mixture into egg whites. Beat 5 minutes. Cover cooled filling in pie shell with meringue sealing edges to crust. Bake in 450° oven for five to seven minutes.

CANDIES
JAMS
JELLIES







Put wax paper over the ends of the curtain rods so that your curtains will slip onto the rods easily.

Add bay leaves to whole wheat flour to keep weevils out.

Try washing your blankets with 1 cup of amonia in a washer full of water. They will come out soft and fluffy.

Spray your children's tennis shoes with spray starch, after washing them. The starch will help resist soil.

Add a little salt to flour, before using for thickining, to prevent lumping.

Wash your windows with vinegar and/or amonia, then wipe dry with newspaper. Change paper for each window.

Undiluted vinegar, used with a brush, will clean off water deposits on shower tile and glass.

To remove gum from your childs hair, rub in peanut butter throughly, then wash.

To clean your stove racks, broiler pans, and burner bibs, soak in a solution of coffee pot cleaner and water. Soak for a few hours in the bath tub, so they can lay flat and be covered with solution.

PEANUT BRITTLE

Selma Schoenemann

3 c. white sugar
1/2 c. water
2 t. soda
1 t. salt
1 c. white Karo syrup
3 c. raw peanuts
3 t. butter

Mix sugar, syrup and water together and cook until mixture spins a long thread from the spoon. Add peanuts and stir constantly until syrup mixture turns light brown in color and peanuts are done. Add salt, butter and soda. Stir until thoroughly mixed and pour on a buttered cookie sheet. Spread as thin as possible and let cool; then break in pieces.

FUDGE

Lydia Mae Faust

2-1/4 c. sugar
3/4 c. Pet evaporated milk
16 large marshmallows or
1 c. marshmallow cream
1/4 c. butter or margarine
1/4 t. salt

] - Mix in a heavy 2 quart saucepan

Cook stirring constantly over medium heat to a boil (mixture will be bubbling all over top). Boil and stir five minutes more. Take off heat.

Stir in until completely melted 6 oz. package (1 cup) Hershey's Semi-Sweet Chocolate pieces. Stir in 1 cup cutup pecans and 1 teaspoon vanilla. Spread in a buttered 8-inch square pan. Cool. Cut into 30 pieces.

OVER SEA'S FUDGE

Silvia Slenk

1 tall can Pet milk
4 c. sugar
3 pkgs., semi-sweet chocolate
2 c. nuts
1 jar marshmallow creme
2 t. vanilla
1/4 t. salt
1/4 lb. butter

Boil 7-1/2 minutes. Add chocolate drops, marshmallow, nuts. When cooler, add vanilla and butter. Mix good and pour into buttered 13 x 9 dish. Cut into squares.

Turtles

Debra Kovar

1 large pkg., Kraft caramels
10 .5 oz. bars Hershey chocolate
1 8 oz pkg. pecans
2 T. milk
1/2 square Gulf paraffin wax

In double boiler, combine caramels and milk. Heat until melted, add pecans. Drop spoon-sized pieces on buttered cookie sheet or buttered wax paper. Cool. In double boiler, melt paraffin and chocolate bars. Stir until melted. Use a toothpick to dip caramel mixture in chocolate. Cool.

MILLION DOLLAR FUDGE — Selma Schoenemann

4-1/4 c. sugar
6 T. butter or margarine
1 large can - 14-1/2 oz. evaporated milk
2 6 oz. pkg. chocolate chips
1 8 oz. jar marshmallow cream
1 lb. nuts chopped

Boil sugar, butter or margarine and evaporated milk together for 7 minutes after the first bubble comes or until soft ball stage (235°-240°) is reached.

Put chocolate chip marshmallow cream and nuts in a large bowl. Pour syrup over mixture and stir until chocolate is dissolved. Beat until cool and creamy. Drop on wax paper or pour into a greased pan. Cool and cut into pieces. Yield: 5 lbs. candy.

DATE ROLL — Silvia Slenk

3 c. sugar
1 c. Pet or Carnation milk
2 c. dates, sliced
1-1/2 c. pecans or other nut meat broken into pieces.

Place sugar and milk into saucepan. Stir over low fire until sugar is dissolved. Increase heat. Boil until soft-ball stage. Add the dates and cook 2-3 minutes boiling. Remove from stove, cool. Beat until candy begins to thicken. Add nut meats and continue beating until the mixture is firm enough to form a roll. Wrap in a wet cloth and let stand until cold. Remove from cloth and cut into slices. The candy can be rolled in chopped nuts or coconut before slicing. Makes 2 lbs.

PEANUT CLUSTERS — Ella Jakubik

1 pkg. (6 ounces) chocolate bits
1/2 c. sweetened condensed milk
1 c. salted peanuts

Melt chocolate bits over hot water or very low heat. Remove from heat and add sweetened condensed milk and peanuts. Drop by spoonfuls onto waxed paper. Chill thoroughly

MARTHA WASHINGTON CHOCOLATE CANDY — Dorothy See

1 can flaked coconut
1 c. pecans, chopped
1 can sweetened condensed milk
1/4 lb. soft margarine or butter
2 boxes confectioners powdered sugar

Blend all ingredients and roll by hand into small balls about 3/4 inch in diameter. Chill in refrigerator, (about 1 hour or longer). Insert toothpick into each ball and dip into chocolate-paraffin mixture to coat thoroughly.

Chocolate-Paraffin Mixture: Melt 1/4 lb. paraffin and one large (12 ounce) pkg. chocolate bits in a small saucepan over low heat (10-15 minutes). Use for dipping as directed above.

POPCORN BALLS

Betty Schoeneman

(Light Corn Syrup)

5 qts. popped corn
2 c. sugar
1-1/2 c. water
1/3 t. salt
1/2 c. light corn syrup
1 t. vanilla
1 t. vinegar

Keep popcorn hot and crisp in slow oven, 300° to 325° F. Boil sugar, water, salt and corn syrup until it forms a hard ball. Add vinegar and vanilla and boil to light crack stage. Slowly pour over corn stirring well so that every kernel is coated. Press into balls and let stand in cool place until hard. Wrap in moisture-proof paper.

PECAN BRITTLE

Dorothy See

2 c. sugar
1 c. white Karo
2 c. pecans

Combine in saucepan and boil until syrup forms brittle string. Remove from heat.

Add: 2 t. soda
1 t. vanilla
2 T. butter

Stir quickly and pour in buttered pan. Break when cool.

CRANBERRY JELLY

Georgia Kovar

4 c. cranberries
2 c. water
2 c. sugar

Pick over and wash the cranberries. Put in a stew pan with the water and boil 20 minutes. Extract the juice from the berries by straining through a sieve, rubbing as much of the pulp through as possible. Cook three minutes. Add sugar and work two minutes. Turn into a mold and chill. 6 servings.

CORN COB JELLY

Betty Schoenemann

(Tastes like a blend of apple and plum.)

Gather red "corn cobs" from barn. Use 2 doz. cobs, well cleaned. Cover with water and boil as you would fruit for jelly.

6 c. juice
9 c. sugar
1 box Sure-Jel

HOLIDAY JELLY

Betty Schoenemann

2 c. cider (apple, sweet)
4 c. sugar
2 c. cranberry juice
1/2 bottle Certo

2 c. cranberry juice

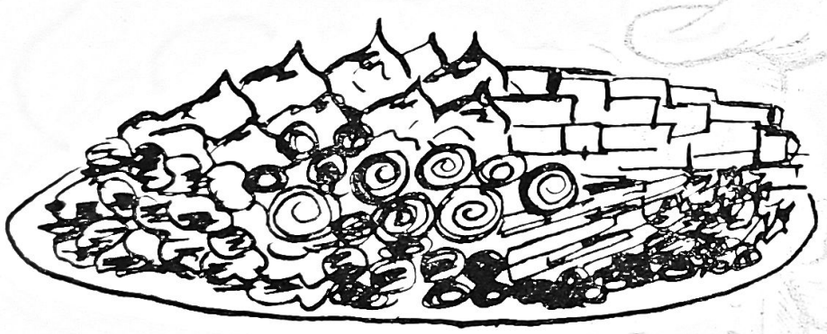
Combine cider juice and sugar. Over high heat, bring to a boil, stirring constantly. At once stir in Certo. Bring to full boil for 1 minute, stirring constantly. Remove from heat, skim foam from top. Pour in colorful glasses. Pour melted paraffin on top to seal.

DIVINITY CANDY

Sadie Sebesta

2 c. sugar
1/2 c. Karo - white
1/2 c. water

Stir until dissolved, then cook without stirring until a little dropped into cold water forms a hard ball. Remove from heat and pour, beating constantly, in a fine stream into 2 egg whites stiffly beaten. Continue beating until mixture holds it shape and loses its gloss. Add one teaspoon vanilla and 1/2 c. broken nuts. Drop quickly onto waxed paper in individual peaks or spread in buttered shallow pan and cut into squares when firm. Makes about 1 lb.



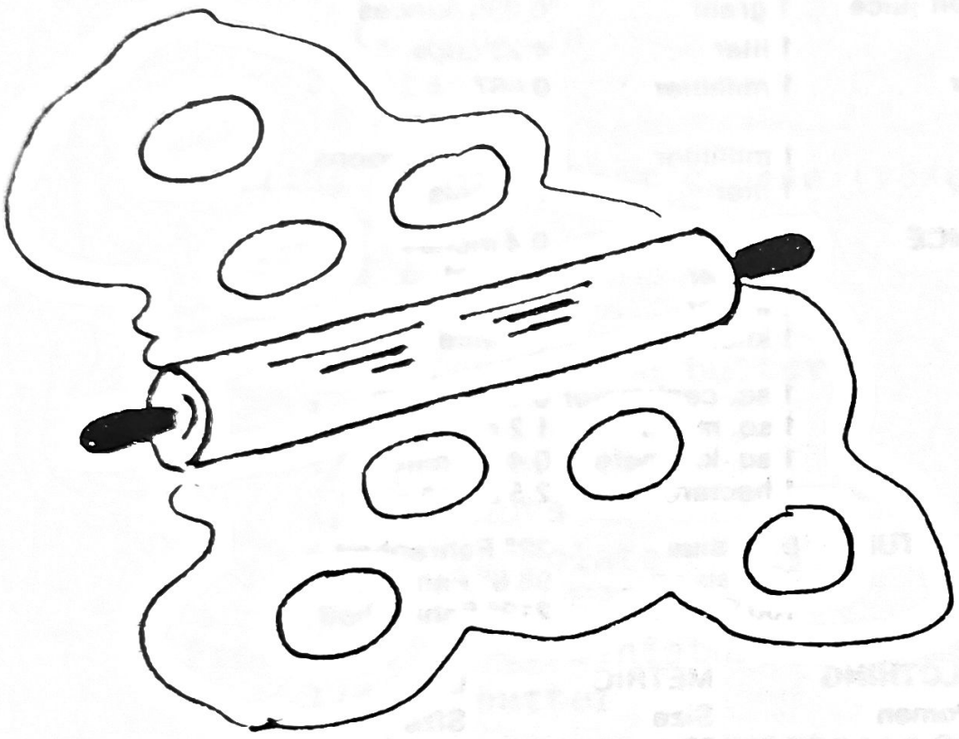
CANDY MINT DESSERT

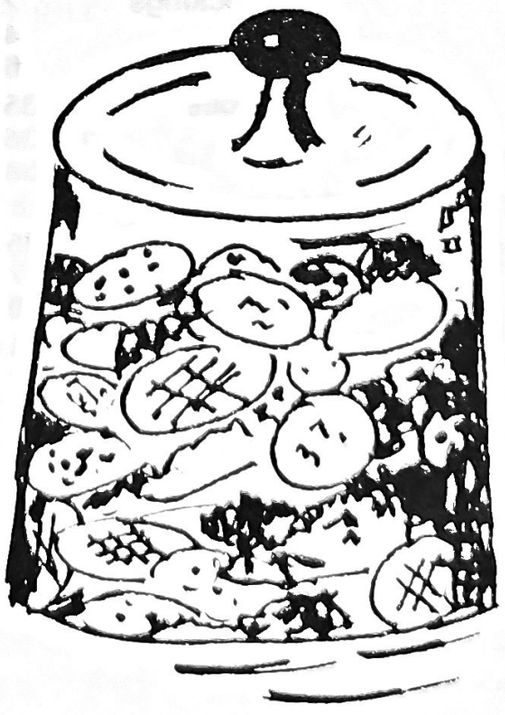
Marilyn Adkinson

2 c. pillow mints
2 c. miniature marshmallows
2 c. whipped cream

Fold together and put on top of graham cracker crust. 9 x 13-inch pan. Refrigerate for two days before serving.

COOKIES





EVERYDAY USE WITH THE METRIC SYSTEM

FOOD		
Milk	1 liter	1.06 quarts
Butter	1 kilogram	2.2 pounds
Lemon juice	1 gram	0.035 ounces
Flour	1 liter	4.23 cups
Sugar	1 milliliter	0.067 tablespoons
Salt	1 milliliter	0.203 teaspoons
Water	1 liter	2.1 pints
DISTANCE	1 centimeter	0.4 inches
	1 meter	3.3 feet
	1 meter	1.1 yards
	1 kilometer	0.6 mile
AREA	1 sq. centimeter	0.16 sq. inch
	1 sq. meter	1.2 sq. yards
	1 sq. kilometer	0.4 sq. mile
	1 hectare	2.5 acres
TEMPERATURE	0°Celsius	32° Fahrenheit
	37°Celsius	98.6° Fahrenheit
	100°Celsius	212° Fahrenheit

CLOTHING	METRIC Size	U.S. Size
Women		
Dresses	38	10
	40	12
	42	14
	44	16
Stockings	2	9
	4	10
	6	11
Shoes	35	5
	36	6
	38	7
Men		
Shirts	35	14
	37	15
	40	16
Socks	25.5	10
	28	11
	29.25	11½
Shoes	41	8
	44	10
	46	12

ROCKY ROAD FUDGE BARS — Betty Yezak

Bar: 1/2 c. butter
1 square (1 oz.) unsweetened chocolate
1 c. sugar
1 c. flour
1/2 to 1 c. nuts
1 t. baking powder
1 t. vanilla
2 eggs

Filling: 8 oz. cream cheese (reserve 2 oz for frosting)
1/2 c. sugar
2 T. flour
1/4 c. softened butter
1 egg
1/2 t. vanilla
1/4 c. nuts
6 oz. chocolate chips

Frosting: 2 c. miniature marshmallows
1/4 c. butter
1 1 oz. square unsweetened chocolate
remaining 2 oz. cream cheese
1/4 c. milk
1 lb. powdered sugar
1 t. vanilla

Preheat oven to 350°. Grease and flour 13 x 9-inch pan. In saucepan, melt 1/2 cup butter and 1 oz. chocolate. Add remaining bar ingredients; mix well. Spread in pan. In small bowl, combine 6 oz. cream cheese with 5 filling ingredients. Blend until smooth and fluffy. Stir in nuts. Spread over bar mixture and sprinkle with chocolate chips. Bake 25-35 minutes. Sprinkle with marshmallows and bake two minutes longer. In saucepan, melt 1/4 cup butter, 1 oz. chocolate, remaining 2 oz. cream cheese and milk. Stir in powdered sugar and vanilla until smooth. Immediately pour over marshmallows and swirl together.

MEXICAN WEDDING CAKES

Melissa Slenk

1 c. butter
3/4 c. sugar
1-1/2 t. vanilla
2-1/2 c. flour
1 c. ground pecans
powdered sugar

Cream mixture until light. Gradually add sugar and beat until light and fluffy. Beat in vanilla. Gradually add flour and nuts. Chill dough.

Form teaspoons of dough into balls. Place on ungreased baking sheet. Bake in 350° oven for 12-15 minutes. Cool, slightly. Roll in powdered sugar. Cook on wax paper.

BUTTER BALL COOKIES

Barbara Schoenemann

2 sticks butter
1/2 c. confectionary sugar] - cream together

1/2 t. vanilla
1-3/4 c. sifted flour] - blend in

1/2 c. chopped pecans] - stir in

Chill in balls and bake on ungreased cookie sheets at 325° for 18 minutes. Do not let them brown. While warm roll in confectionary sugar.

HARDNUSS TORTE

Helen Modschiedler

10 egg, separated
1/2 lb. confectioners' sugar
grated rind of 1 lemon
3/4 lb. Hazelnuts, ground

Beat egg whites until stiff. Beat egg yolks; gradually add confectioners' sugar. Beat for 10-15 minutes at high speed. Add grated lemon peel. Fold into egg white mixture. Fold in ground nuts. Turn into tube or spring form pan. Bake at 325° for about an hour.

LUSCIOUS LEMON BARS — Margaret Phillips

1 c. butter or oleo (butter is better)
1/2 c. powdered sugar
2. c. sifted flour
1/4 t. salt

4 beaten eggs
2 c. sugar (granulated)
1/4 c. flour
Grated rind of 1 lemon
6-8 t. lemon juice (I like tart and lemony taste, so I use 1/4 cup of lemon juice)

Have butter at room temperature. Blend well with powdered sugar and 2 cups of flour and salt. Spread, press or mash into bottom of buttered pan, 9 x 13, and bake at 350° for 20 minutes. While this bakes, blend remaining ingredients. Pour over first layer and return to oven for 25 minutes at 325°. Remove from oven and immediately sprinkle top with powdered sugar. Cool. Cut in bite-size squares.

SPECIAL K. COOKIES — Nancy Matus

1 c. Karo
1 c. sugar -] bring this to a boil - don't cook

Add: 1 c. crunchy peanut butter.

Pour over 4 cups Special K cereal and mash down real good.

1 c. semi-sweet chocolate
1 c. butter scatch -] Melt and pour on first mixture

PEANUT BLOSSOMS

Betty Schoenemann

1-3/4 c. flour
1/2 t. salt] - sift together
1 t. soda

1/2 c. shortening
1/2 c. sugar
1/2 c. peanut butter] - Cream together
1/2 c. brown sugar

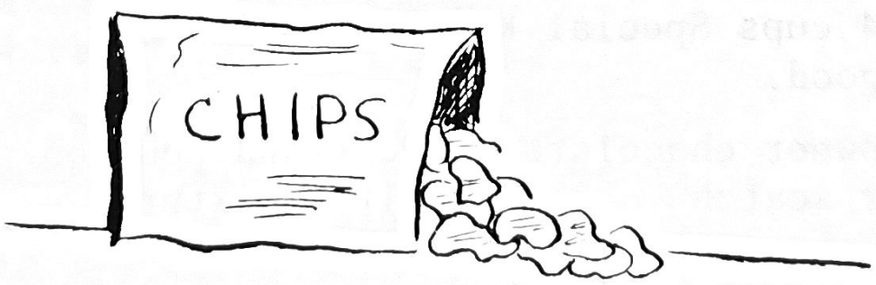
Add 1 egg and 1 teaspoon vanilla. Beat well. Shape dough into balls using rounded teaspoonful for each ball. Roll balls in sugar and place on greased cookie sheets. Bake at 375° for 10 minutes.

POTATO CHIP COOKIES

Emma Fojt

1 c. margarine
1 c. white sugar
1 c. brown sugar
2 eggs, beaten
2 c. flour
1 t. soda
1 T. vanilla
1 c. nuts
2 c. crushed potato chips (cookied)

Cream margarine and sugar; add eggs, vanilla, then flour and soda; mix well. Add nuts and chips. Drop on ungreased cookie sheet. Bake at 350° for 10 minutes.



DATE DROP COOKIES

Vira Rubach

1 c. shortening
1-1/2 c. brown sugar
3 eggs, unbeaten
3 c. sifted all purpose flour
1/2 t. baking soda
2 t. baking powder
1 t. cinnamon
1/2 t. cloves
1 pkg. of cut up dates
1 c. pecans

Cream shortening and sugar in a large mixing bowl. Add eggs, unbeaten, one at a time. Beat well after each addition. Sift together flour, soda, baking powder and spices. Add 1/2 cup of this mixture over dates and nuts. Add remaining flour mixture to the creamed mixture. Stir just enough to mix well. Add floured nut and dates. Drop by teaspoonfuls onto cookie sheet. Bake at 350° until lightly browned.

TEA CAKES

Joey Slovacek

1 c. butter or soft margarine
1-1/2 c. shortening
4 eggs
5 c. flour (spooned into measuring cup)
3 t. baking powder
1/2 t. salt

Cream together butter. Beat in eggs and lemon extract. Stir dry ingredients and gradually add to creamed mixture, mix well. Place covered into refrigerator and chill thoroughly. On lightly floured surface roll out half of dough to 1/4 inch thickness. Cut with a 2-1/2 inch cutter. Place on ungreased baking sheet. Do the same with the other half. Bake in preheated 375° oven for 12-15 minutes or until a light brown color.
Yield: 4 dozen

BUTTERSCOTCH BROWNIES

Kitty Skrabanek

1/4 c. butter
1 c. brown sugar
1 egg
1 t. vanilla
1/2 c. flour
1/2 t. salt
1/2 c. nuts (if desired)

Melt in saucepan, 1/4 cup butter. Stir into it until dissolved 1 cup brown sugar. Cool. Beat in 1 egg, 1 teaspoon vanilla. Sift, then measure 1/2 cup flour. Resift it with 1 teaspoon baking powder, 1/2 teaspoon salt. Stir into butter mixture. Then add 1/2 cup nuts (if desired). Pour into greased 8 x 8-inch pan. Bake at 350° for 30 minutes or less.

DATE BARS

Vira Rubach

1 box brown sugar
4 whole eggs
] - Mix in double boiler over fire until sugar is dissolved.

2 c. flour
1 t. baking powder
1 t. vanilla
1 c. nuts
1 box dates (cut up)
]- Add

Bake in 350° oven. Do not over bake. Use 16 x 10 inch pan. Cut in squares when taken from oven.

SAND TARTS

Margie Kovar

1/2 lb. butter or margarine
2 c. flour
4 T. powdered sugar
1 T. vanilla
1 c. pecans - cut in small pieces

Mix flour, sugar, butter, nuts and vanilla in bowl. Work into soft ball. Pinch off small pieces of dough and form in little finger

SAND TARTS CONT'D

shapes in palm of hand. Bake on ungreased cookie sheet for 20-25 minutes in 375° oven until light brown on edges. Remove from pan and roll in powdered sugar while still hot.

GINGER REFRIGERATOR COOKIES — Georgia Kovar

1 c. shortening
1 c. sugar
2 eggs
1/2 c. molasses
4-1/2 c. flour
3 t. ginger
1 t. soda
1 t. salt

Cream shortening and add sugar gradually. Add well beaten eggs and the molasses. Sift flour soda, salt and ginger together and stir gradually into the mixture. Mold into loaf, wrap in waxed paper and place in refrigerator for several hours. Slice cookies as thin as desired and bake 10-12 minutes, according to thickness of cookie, at 400°. Makes about 4 doz.

ORANGE SLICE BARS — Annie Holick

4 eggs beaten until light in color
1 lb. light brown sugar beaten in

Stir in: 1 c. chopped nuts
14 orange slices, cut in small pieces
1/4 t. salt
2 c. sifted flour

Pour in greased and floured cookie sheet. cake at 350° for about 25 minutes.

While hot sprinkle with powdered sugar. Cut in squares and cool on wax paper. Makes 2 doz.

CHOCOLATE CRINKLE COOKIES

Donna Emons

1/2 c. shortening
1-2/3 c. granulated sugar
2 t. vanilla
2 eggs
2 1 oz. squares - melted unsweetened chocolate
2 c. all purpose flour
2 t. baking powder
1/2 t. salt
1/3 c. milk
1/2 c. chopped pecans
confectioners' sugar

Thoroughly cream shortening, granulated sugar, and vanilla. Beat in eggs and add melted chocolate squares.

Sift together: flour, baking powder and salt; add alternately with milk. Add chopped pecans (optional).

Chill three hours. Form in one-inch balls roll in confectioners' sugar. Place on greased cookie sheet two to three inches apart. Bake in moderate oven (350°) for 15 minutes. Cool slightly, remove from pan. Makes 4 doz.

PECAN SLICES (COOKIES)

Melissa Slenk

1 c. butter
1 c. sugar
3 c. sifted flour
1 c. brown sugar
2 eggs
1 t. soda
1 c. pecans

Cream butter and sugar. Add eggs and mix. Add sifted flour and soda. Stir in pecans. Divide dough. Refrigerate for several hours. Slice and place on well-greased cookie sheet for 10-12 minutes in 350° oven.

SAND TARTS CONT'D

shapes in palm of hand. Bake on ungreased cookie sheet for 20-25 minutes in 375° oven until light brown on edges. Remove from pan and roll in powdered sugar while still hot.

GINGER REFRIGERATOR COOKIES — Georgia Kovar

1 c. shortening
1 c. sugar
2 eggs
1/2 c. molasses
4-1/2 c. flour
3 t. ginger
1 t. soda
1 t. salt

Cream shortening and add sugar gradually. Add well beaten eggs and the molasses. Sift flour soda, salt and ginger together and stir gradually into the mixture. Mold into loaf, wrap in waxed paper and place in refrigerator for several hours. Slice cookies as thin as desired and bake 10-12 minutes, according to thickness of cookie, at 400°. Makes about 4 doz.

ORANGE SLICE BARS — Annie Holick

4 eggs beaten until light in color
1 lb. light brown sugar beaten in

Stir in: 1 c. chopped nuts
14 orange slices, cut in small pieces
1/4 t. salt
2 c. sifted flour

Pour in greased and floured cookie sheet. cake at 350° for about 25 minutes.

While hot sprinkle with powdered sugar. Cut in squares and cool on wax paper. Makes 2 doz.

CHOCOLATE CRINKLE COOKIES

Donna Emons

1/2 c. shortening
1-2/3 c. granulated sugar
2 t. vanilla
2 eggs
2 1 oz. squares - melted unsweetened chocolate
2 c. all purpose flour
2 t. baking powder
1/2 t. salt
1/3 c. milk
1/2 c. chopped pecans
confectioners' sugar

Thoroughly cream shortening, granulated sugar, and vanilla. Beat in eggs and add melted chocolate squares.

Sift together: flour, baking powder and salt; add alternately with milk. Add chopped pecans (optional).

Chill three hours. Form in one-inch balls roll in confectioners' sugar. Place on greased cookie sheet two to three inches apart. Bake in moderate oven (350°) for 15 minutes. Cool slightly, remove from pan. Makes 4 doz.

PECAN SLICES (COOKIES)

Melissa Slenk

1 c. butter
1 c. sugar
3 c. sifted flour
1 c. brown sugar
2 eggs
1 t. soda
1 c. pecans

Cream butter and sugar. Add eggs and mix. Add sifted flour and soda. Stir in pecans. Divide dough. Refrigerate for several hours. Slice and place on well-greased cookie sheet for 10-12 minutes in 350° oven.

COCONUT COOKIES

Melissa Slenk

2 eggs beaten
2 t. vanilla -] mix together and add to creamed fat and sugar.

1 c. shortening -] cream fat
or 2 sticks margarine

1 c. brown sugar
1 c. white sugar -] add sugars to creamed fat and beat

1 c. coconut -] fold in last

3-1/2 c. flour
2 t. cream of tartar
2 t. soda -] sift together and add to fat, eggs and sugar
1/4 t. salt

Pinch dough into balls. Flatten with fork dipped in flour. Bake at 350° for 10 minutes.
Yield: 48 cookies

NO BAKE OATMEAL COOKIES

Mattie Rubach

1/2 c. milk
1/2 c. cocoa
2 c. sugar ----] Boil in skillet 1 minute
1 stick oleo

Add: 2 c. oatmeal
1 c. pecans
1 t. vanilla

Mix until cool and thicken. Drop with spoon on wax paper.

CREAM CHEESE DANTIES

Edna Jurries

1 3 oz pkg. cream cheese
1/2 c. butter or margarine
1/2 c. sugar
1 c. flour
2 t. baking soda
1/2 t. almond extract
1/4 t. salt
1 small box sugar corn flakes

Cream together cheese, butter and sugar. Add other ingredients except corn flakes. Chill one hour or more. Shape dough in small balls and roll in crushed sugared corn flakes. Decorate with cherries or pecan halves or can be left plain. Bake at 350° for 12-15 minutes. Makes about 3 doz.

CHOCOLATE OATMEAL DROPS

Beth Ottwell

6 T. butter
6 T. milk
1 c. sugar
3 T. cocoa
2 T. peanut butter
1 t. vanilla
1/4 t. salt
2 c. oats

Melt butter, add milk, sugar and cocoa. Bring to a boil. Boil for three minutes (gently). Remove from heat, blend in peanut butter and vanilla. Add oats and salt. Mix well and spoon out on wax paper. Makes about 36.

BUTTER RICH COOKIES

Debbie Nedbalek

1 c. butter
1 c. confectioners' sugar
1 t. flavoring
2-1/2 c. all purpose flour
1/4 t. salt
1 c. finely chopped pecans

Mix thoroughly butter, sugar and flavoring. Blend in flour and salt. Shape dough into roll about two inches in diameter. Roll in pecans. Wrap; chill at least four hours. Heat oven to 400°. Cut roll into 1/8 inch slices. Place 1 inch apart on ungreased baking sheet. Bake 8-10 minutes or until light brown. Immediately remove from baking sheet. Makes 6 doz. cookies.

SNICKERDOODLES

Betty Schoenemann

1 c. soft butter
2 eggs] - Mix together thoroughly
1-1/2 c. sugar

2-3/4 c. flour
1 t. soda
2 t. cream of tartar] - Mix together and stir in
1/4 t. salt

Roll into balls the size of small walnuts, roll in mixture of:

2 T. sugar
2 t. cinnamon

Place on ungreased cookie sheet. Bake at 350° for 8-10 minutes.

CRISP JELLO COOKIES

Emma Fojt

3/4 c. shortening
1/2 c. sugar
1 pkg. jello (small package, any flavor)
2 eggs
1 t. vanilla
2-1/2 c. flour
1 t. baking powder
1 t. salt

Mix the shortening and sugar. Add the jello, eggs and vanilla. Stir in the flour, baking powder and salt. Mix well - shape in small balls and place about three inches apart on ungreased baking sheet. Flatten with glass dipped in sugar. Bake at 400° for 6-8 minutes.

PADRE ISLAND SAND DOLLARS — Vira Rubach

1 c. butter
1/2 c. Imperial sugar
2 c. flour
1 t. vanilla
1/4 t. salt

Mix in order listed. Pinck off small pieces and roll into balls. Have ready a pan with 1/2 cup granulated sugar. Press balls in sugar on one side. Place on cookie sheet with sugar side up.

OATMEAL-COCONUT COOKIES — Margie Kovar

1/2 c. brown sugar
1/2 c. granulated sugar
1/2 c. butter or oleo
1 egg
1 t. vanilla
1 c. flour
1 t. baking powder
1/2 t. baking soda
1 c. oatmeal
1 c. coconut
1 c. pecans

Cream butter and sugar together. Add egg and vanilla. Add baking powder and soda to sifted flour and add to butter mixture. Blend well. Add oatmeal, coconut and pecans. Dough will be stiff. Form small mounds and place on greased cookie sheet. Bake at 350° for 10-15 minutes. Makes about 5 doz.

CHOCOLATE SQUARES — Kitty Skrabanek

Mix together:

2 c. graham cracker crumbs
1 6 oz. pkg chocolate chips
1 can condensed milk
1 can coconut
1 stick oleo
pecans

Pour into 7 x 11 x 1-inch pan and bake at 350° for 30 minutes.

B.J.'S CHOCOLATE COOKIES

Annie Holick

Melt 1/2 stick oleo with 2 squares bitter chocolate.

Add: 1 c. sugar
2 large eggs, beaten
1 c. flour
1/2 c. nuts
1 t. vanilla

Mix all ingredients and pour into greased and floured pan. Bake at 350° for 15-20 minutes.

B.J.'S CONGO SQUARES

Annie Holick

1 box brown sugar
2/3 c. shortening
1 t. vanilla
3 eggs
2-3/4 c. flour
2-1/2 t. baking powder
1/2 t. salt
1 3 oz. chocolate chips
1/2 c. nuts (chopped)

Mix all ingredients together by hand. Pour into greased and floured oblong pan. Bake at 350° for 30-35 minutes. Sprinkle with powdered sugar when cooled. Cut into squares.

LEMON LOVE NOTES (SQUARES)

Becky Lednicky

1/2 c. butter or oleo
1 c., plus 2 t. flour
1/2 c. powdered sugar
1 c. granulated sugar
2 beaten eggs
1/2 t. baking powder
grated rind and juice of 1 lemon

Mix butter, 1 cup flour and powdered sugar. Press into greased 8-inch square pan. Bake at 350° for 15 minutes. Mix remaining flour with remaining ingredients. Pour over baked crust. Bake for an additional 25 minutes. Cut into squares; sprinkle powdered sugar over all.

CARROT BROWNIES

Lydia Rubach

1/2 c. butter or oleo
1-1/2 c. light brown sugar
2 eggs
2 c. sifted flour
2 t. baking powder
1/2 t. salt
2 c. shredded carrots
1/2 c. nuts (optional)

In saucepan heat 1/2 cup butter. Add 1-1/2 cup brown sugar and blend. Remove from heat, beat in eggs well. Add carrots, flour, salt, baking powder and salt. Sprinkle pecans on top if used. Heat oven to 350° and bake for 30 minutes.

FORGOTTEN COOKIES — Melissa Slenk

2 egg whites, beaten stiff
2/3 c. sugar, beaten into egg whites
1 6 oz. pkg. chocolate chips
1 c. chopped nuts (broken)

Heat oven to 350° for 10 minutes

TURN OFF OVEN!!

Beat egg whites in clean bowl. Fold in sugar beating in after each addition. Fold in chips and nuts. Drop by spoonfuls on foil covered cookie sheet. Place in closed (TURNED OFF) oven. Leave there for a few hours or even forget and leave them there overnight.

CHOCOLATE MARSHAMALLOW CLUSTERS — Becky Lednicky

1/2 c. sugar
1/2 c. evaporated milk, undiluted
1 T. light corn syrup
1 6 oz. pkg. semisweet chocolate morsels
1 c. chopped walnuts or pecans
1 c. miniature marshmallows

Combine sugar, milk and corn syrup in heavy 2 quart saucepan. Cook over medium heat. Bring mixture to a boil, stirring constantly. Boil 2 minutes. Remove from heat and add chocolate chips. Mix and let cool for 10 minutes. Stir in nuts and marshmallows. Drop on waxed paper-lined cookie sheet using teaspoon for each cluster. Refrigerate until cool.

DATE ROLLED FILLED COOKIES

Charlene Lednicky

1 c. shortening
1/2 t. soda
3 c. brown sugar
3 eggs
1/4 t. salt
4-1/2 c. flour
1 t. cinnamon

Mix and chill overnight. Divide and roll dough 1/8 inch thick. Spread on filling and roll like a jelly roll. Wrap in waxed paper and store in refrigerator or freezer until ready to bake. Cut in slices and bake.

Filling for Cookies

3/4 c. water
2 c. dates
1 c. sugar
1 c. chopped nuts

Cook to thicken. Spread on rolled cookie dough.

SEVEN LAYER COOKIES

Edna Jurries

1 stick margarine
1 c. graham cracker crumbs
1 6 oz. pkg. chocolate chips
1 6 oz. pkg. butterscotch chips
1 c. chopped pecans
1 can coconut
1 can Eagle Brand milk

Melt butter in 9 x 13 x 2-inch pan. Sprinkle graham cracker crumbs over butter evenly. Add other ingredients in order. Pour milk over all and do not stir. Bake for 20-25 minutes at 300°. Cut into squares while warm. Yields about 30 pieces.

MOLASSES ICE BOX COOKIES — Mattie Rubach

1-1/2 c. sugar
1-1/2 c. dark syrup
1 c. butter
1 t. ginger
1 t. nutmeg
1 t. cinnamon
2 t. sour milk
2 t. soda
3 c. nuts
flour

Heat to boiling point sugar, syrup and butter. Then add, ginger, nutmeg and cinnamon. Sour milk with soda dissolved in it. Add nuts and enough flour to make stiff. Form in rolls and put in ice box over night. Next day slice and bake.

BUTTERSCOTCH ICE BOX COOKIES — Hattie Bowden

1/2 c. oleo - cream, add
1 c. brown sugar, blend and add
1 egg, slightly beaten
1/2 t. vanilla

2 c. flour
1/2 t. cream of tartar
1/4 t. soda
1/2 t. baking powder
]-- Sift together and add to 1st mixture

1/2 c. nuts

Shape in rolls and place in refrigerator overnight. Slice thin and bake 8 minutes at 400°.

MOTHER'S COOKIES — Ella Orsak

1/2 c. sugar
2 T. melted shortening
1/2 c. sour cream
1 egg
1 t. baking powder
1/2 t/ soda
1-1/4 c. flour

Mix well and roll thin and cut with cookie cutter. Bake at 375°. Yield: 3 doz.

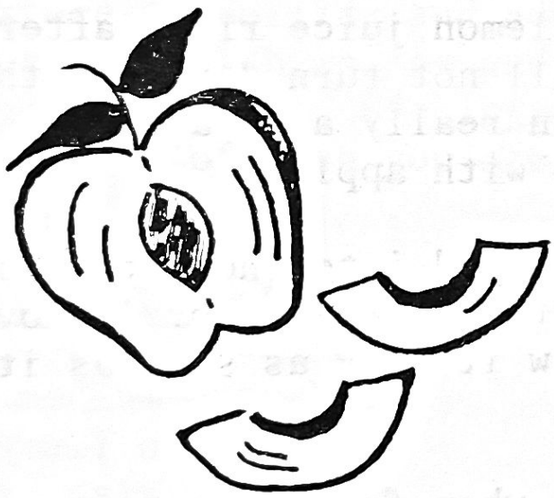
CHOCOLATE CHIP COOKIES

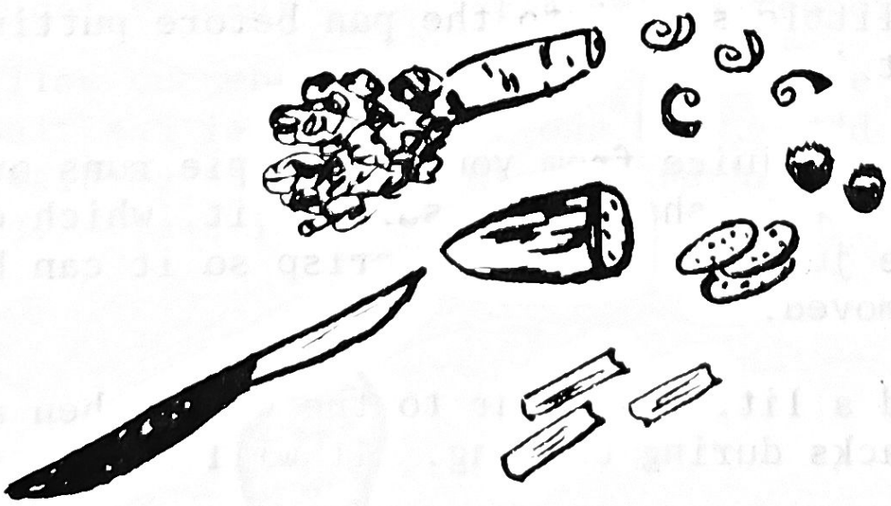
Linda Maass

2/3 cup soft shortening (part butter)
1/2 cup granulated sugar
1/2 cup brown sugar (packed)
1 egg
1 tsp. vanilla
1 3/4 cup flour
1/2 tsp. soda
1/2 tsp. salt
1/2 cup nuts
1 pkg. (6 oz) chocolate chips

Heat oven to 375°. Mix shortning, sugar, egg and vanilla thoroughly. Measure flour by dip level pour method of by sifting. Blend dry ingredients. Stir in. Mix in nuts and chocolate chips. Drop rounded teaspoonsful 2" apart onto ungreased baking sheet. Bake 8-10 minutes. Cool slightly before removing from baking sheet. Makes 4-5 dozen.

CANNED GOODS
RELISHES





If a cracked dish is boiled in sweet milk for 45 minutes, the crack will be so welded together that it will hardly be visible, and will be so strong it will stand the same usage as before.

Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallow will come to the top.

Dip your bananas in lemon juice right after they are peeled. They will not turn dark and the faint flavor of lemon really adds a bit. The same may be done with apples.

A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose.

To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.

If the juice from your apple pie runs over in the oven, shake some salt on it, which causes the juice to burn to a crisp so it can be removed.

Add a little vinegar to the water when an egg cracks during boiling. It will help seal the egg.

Small amounts of left over corn may be added to pancake batter for variety.

PICKLED FISH

Darryl Slovacek

(Appetizer or Snack)

Fresh fish (I used rough fish such as buffalo, carp, or hickory shad).

6 onions (quartered)
3 lemons (quartered)
Cloves of garlic
Pickling spice
Water
Vinegar
Salt
Sugar

Remove backbone from fish and remove skin. Cover with salt for about two weeks to cure. The salt will eat up the bones in pieces of fish. Remove from salt and wash pieces of fish in cold water. Pack in gallon jars with onion, lemon and garlic. Mix water, vinegar and sugar to make a pickling solution to suit your taste. Heat water mixture to boiling and add pickling spice. Pour over fish in jar and refrigerate for two more weeks. Use ingredients according to amount of fish you are pickling.

SWEET PICKLE RELISH

Mattie Rubach

12 medium cucumbers
6 small onions
1 t. salt
1 c. cider vinegar
1 t. mustard seed
1-1/2 c. sugar
1 t. turmeric powder
1 t. black pepper

Slice cucumbers and onions. Sprinkle with salt and let stand for one hour. Add the remaining above ingredients and heat 15 minutes. Place in jars and seal.

GREEN BEANS WITH ONIONS — Karen Prihoda

5 qts. green beans
1 qt. sliced white Bermuda onions
2 c. sugar
1 t. each of whole black pepper and whole cloves
1 T. mustard seed
1 c. vinegar
1/4 c. salt
2-1/2 c. water
Put spices in bag

Mix beans and onions. Add water to almost cover and let come to a boil. Add other ingredients and boil from 30 to 45 minutes. Remove bag of spices. Fill into sterilized fruit jars and seal. Makes 5 pints.

DILL BEANS OR OKRA — Georgia Kovar

Wash beans or okra and pack in jars. (Do not remove stems.) To one quart beans or okra use:

2 buttons garlic
3 small heads of dill
1/4 t. dill seed

Use the liquid prepared thus:

2 qts. apple vinegar
1 c. salt (pickling or canning salt preferred)
1 c. water

Heat to a rolling boil and pour over contents in jar. Seal immediately. Let stand about three weeks before using. Chill before serving.

CORN RELISH — Betty Anderson

10 c. corn, cut from cob
10 c. cabbage, chopped fine
5 large sweet red peppers, chopped fine

CORN RELISH CONT'D

1/2 qt. vinegar, white
3 T. salt
2 c. sugar
4 T. white mustard seed
2 T. celery seed
(Use 90 grain vinegar)

Mix thoroughly and cook 1/2 hour. Seal while hot.

CHOWCHOW

Joann Slovacek

3 c. each: chopped onions
green peppers(substitute a few red peppers for color)
cabbage
carrots

6 c. each: chopped green tomatoes

2 c. sugar
2 c. vinegar
2. c. water
3 T. salt
3 t. prepared mustard

1 t. each: cloves
allspice
black pepper

Pour boiling water over prepared vegetables. Let stand for 10 minutes. Drain. Add sugar, vinegar, water, salt, mustard, spices and black pepper. Boil 10-15 minutes. Put in jars and seal.

HOT JALAPENO RELISH

Anita Sebesta

In large skillet, mix and saute lightly:

1 c. cooking oil
2 large onions, chopped
4 bell peppers, chopped
1 lb. jalapenos, sliced
1 lb. whole jalapenos

Next add and bring to fast boil:

4 large tomatoes, diced
20 oz. bottle catsup
15 oz. can tomatoes
2 T. garlic salt
1 t. coarsely ground black pepper
1/2 c. Worcestershire sauce
1/4 c. whole oregano

Add: 8 oz beer

Simmer two to three hours. (Optional 4-ounce can green chilies, chopped). Seal and store or keep in refrigerator. Makes one gallon.

PEAR RELISH

Lenora Sebesta

2 qts. coarsely grated pears
3 medium sized onions
2 medium sized green peppers
1 red sweet pepper or add 1 small jar sliced pimento
2 or 3 chili petine peppers.

Grind the onions, green peppers, red sweet pepper and chili petine peppers. Then add to the pears.

1/2 c. prepared mustard
1 c. sugar
1 c. vinegar
1 T. celery seed
1 T. salt

Mix the above together and pour over pears and cook 30-35 minutes, stirring frequently. Put in pint jars and seal.

TARTAR SAUCE SUPREME

Mattie Rubach

1 c. mayonnaise
1-1/2 T. minced or grated sweet pickle
1-1/2 T. minced parsley
1-1/2 T. capers
1-1/2 T. minced or grated onion

Combine all ingredients, mixing well. Chill several hours before serving. Yields 1-1/4 cups.

TOMATO PUREE

Erma Slovacek

Wash, scald, peel and core tomatoes. Cook until soft. Press through fine sieve. Cook until thick, stirring frequently to prevent sticking. One teaspoon of salt and sugar may be added to each quart puree.

TOMATO CATSUP

Erma Slovacek

2 qts. seasoned tomato puree
1-1/3 c. vinegar
1/2 c. sugar
2 t. whole allspice
2 sticks cinnamon
1 t. salt
1 t. dry mustard
1-1/2 t. paprika
1/8 to 1/4 t. cayenne pepper
1 t. whole cloves

Combine puree, vinegar and sugar. Tie whole spices in a cheesecloth bag. Add to tomato mixture. Add remaining ingredients and cook slowly until thick as wanted, about 45 to 60 minutes. As mixture thickens, stir frequently to prevent sticking. Remove spice bag. Pour boiling hot into hot Ball jars, leaving 1/8 inch head space. Adjust caps. Process 15 minutes. Yield - 2-3 pints.

DILLED OKRA

Yvonne Kovar

3 lbs. uncut and washed young okra pods
Celery leaves
6 small hot red peppers
cloves of garlic
Large heads of dill and stems or
1/2 t. dill seed per pint
1 qt. water
1 pt. white vinegar
1/2 c. salt

Pack okra into hot, pint jars with a few celery leaves, pod of pepper, clove of garlic and head of dill or dill seed in each jar.

Make brine of water, vinegar and salt; heat to boiling. Pour over okra. Close jars. Process in boiling water bath 20 minutes. Start to count processing time as soon as hot jars are placed in actively boiling water. Makes 6 pints.

PICKLED JALAPENOS

Ella Jakubik

Wash jalapeno peppers. Pack tightly in hot jars. For each cup of vinegar, use 1/4 cup water, 1/4 cup olive oil, 1 teaspoon pickling spices. Heat mixture to boiling. Pour over peppers to cover. Close jars. Process 10 minutes in boiling water bath. Start to count processing time as soon as water in canner returns to boiling.

PICKLED VEGETABLES

Lydia Mae Faust

6 lbs. cabbage - quartered
2 lbs. cauliflower - broken up
2 lbs. carrots - cut in sticks
1-1/2 lbs. celery - cut in sticks
3 lbs. onion - sliced
4 lbs. bell peppers - quartered
1 Jalapeno pepper per jar

Brine

1 c. vinegar
1 c. water
1/2 t. turmeric powder
1 c. sugar
1 T. salt

Fill quart jars with sliced vegetables alternately to make an attractive jar. Add 1/2 t. mustard seed. Bring brine to a boil and pour hot liquid in vegetable filled jars. Makes 16 quarts.

PICKLED BEETS

Erma Slovacek

2 c. sugar
1 T. whole allspice
1-1/2 t. salt
3-1/2 c. vinegar
1-1/2 c. water
2 sticks cinnamon
3 qts. peeled, cooked small beets

To cook beets - wash and drain beets. Leave 2 inches of stems and the tap roots. Cover with boiling water and cook until tender. Combine all ingredients, except beets, simmer 15 minutes. Pack beets into hot Ball jars, leaving 1/2 inch head space. (Cut large beets in half.) Remove cinnamon and bring liquid to boiling. Pour boiling hot over beets, leaving 1/2 inch head space. Adjust caps. Process pints and quarts 30 minutes in boiling water bath.

TOMATO PRESERVES

Albina Hart

Peel and cut tomatoes into pieces and cook over medium heat, stirring frequently, until mixture begins to thicken. Remove from heat and measure mixture. For every 4 pounds of tomatoes add 2 pounds sugar and continue to cook slowly until sugar is thoroughly dissolved. Add 1 teaspoon vanilla, stir well. Pour into sterilized jars and seal.

CANNED GRAPE JUICE

Mrs. Minnie Kovar

8 lbs. grapes picked from stems
1 qt. water
1/2 lb. sugar

Wash grapes and cook 20 minutes. Strain through cheese cloth; add the sugar; cook 5 minutes Seal while hot.

To serve, use 1/4 glass grape juice, add water, ice and sweeten to taste.

DEWBERRY JUICE

Mattie Rubach

One cup hot water to each gallon of berries, heat to a simmer and crush berries as they heat. Strain, and add 1 cup sugar to 1 gallon of juice. Heat again to simmer. Pour into hot, clean jars. Seal and process in a water bath for 15 minutes.

CRANBERRY ORANGE RELISH

Silvia Slenk

(no cooking)

1 lb. or 4 c. cranberries
2 oranges
2 c. sugar

Put cranberries through food chopper. Peel oranges, remove seeds and put rinds and oranges through chopper. Mix with cranberries and sugar. Let stand few hours before serving.

FROZEN CUCUMBER RELISH

Annie Holick

2 qts. slice cucumbers
2 green and 2 red bell peppers, chopped or sliced
2 chopped onions
1/2 c. chopped celery

Juice

3 c. sugar
2 C. vinegar (apple cider or regular)
2 T. salt
1 t. celery seed

Boil, pour over vegetables when cool, seal and freeze.

WHOLE TOMATOES

Lydia Mae Faust

Scald tomatoes and peel. Squeeze out some of the seeds and juice. Put tomatoes in pot and strain seeds and juice. Return juice to tomatoes and bring to boil and boil 5 minutes real well. Pack in clean jars, add 1/2 t. salt, seal, turn jar on lid until cool.

PICKLED RED BEETS

Reynalda Janac

6 c. water
3 c. vinegar
2 c. sugar
Whole pepper
Little salt

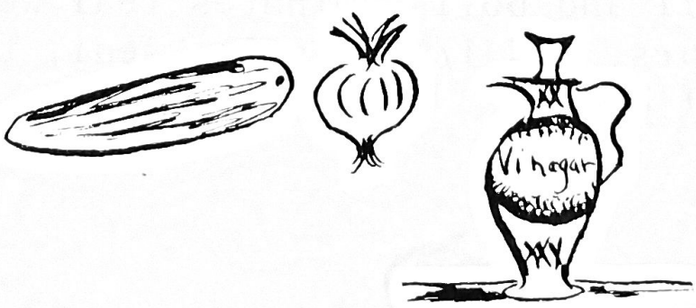
Let boil, and put your prepared cooked beets in this solution and stuff in jar and seal.

PICKLED ZUCCHINI & YELLOW SQUASH

Erma Slovacek

2 lbs. of fresh firm zucchini
2 small (or medium) onions
1/2 c. salt (pickling salt is best)
2 c. white sugar
1 t. celery salt
1 t. turmeric
2 t. mustard seed
3 c. cider vinegar (4%-6% acid strength)

Wash zucchini and cut in thin slices. Peel and cut onions in quarters; then slice very thin and add to zucchini. Cover zucchini and onions with inch water and add salt. Let stand two hours. Drain thoroughly. Bring remaining ingredients to boiling. Pour over zucchini and onions. Let stand two hours. Bring all ingredients to boiling point and heat five minutes. Pack into pre-heated jars. Leave 1/8 inch head space. Adjust caps and process in water-bath canner at simmering temperature for 15 minutes. Cool. Test for seal. Store.



PEAR RELISH

Betty Hubenak

12 pears
6 green bell peppers
6 red peppers
3 long hot peppers
6 onions
2 c. sugar
2 c. vinegar
2 T. salt

Grind ingredients in food chopper. Mix together and drain. Add to vinegar and sugar and cook ten minutes. Seal while hot in jars.

DILL PICKLES

Georgia Kovar

1 c. sugar
1 c. vinegar
2 c. water
1 t. whole mustard seed
1/4 t. ground turmeric
Fresh dill or dill seed
1 t. salt to quart

Wash cucumber and stuff into quart jar to which has been added dill, mustard seed, ground turmeric and salt.

Mix sugar, vinegar and water. Pour solution into jars. Wipe off mouth of jar and seal. Place jar into an open kettle and add water to make pot about 1/2 full. Bring to a boil and cut off heat. Let set until cool.

DILL PICKLES

Lydia Mae Faust

Wash and pack cucumbers in jars with dill in bottom of jar; when packed, add:

1/2 t. mustard seed
hot pepper pod or small round peppercorns

Mix a brine of:

2 c. water
1 t. turmeric powder
1 t. salt
1 c. vinegar
1 c. sugar

Pour over cucumbers in jars to fill. Put on lids and place in hot water bath water to boil and boil for 10 minutes or until cucumbers turn color. Take out of bath, tighten lid. Let set 3 to 4 weeks before opening.

Worth Remembering

▲ A pie crust will be more easily made and better if all the ingredients are cool.

▲ The lower crust should be placed in the pan so that it covers the surface smoothly. And be sure no air lurks beneath the surface, for it will push the crust out of shape in baking.

▲ Folding the top crust over the lower crust before crimping will keep the juices in the pie.

▲ In making custard type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.

▲ Fill cake pans about two-thirds full and spread batter well into corners and to the sides, leaving a slight hollow in the center.

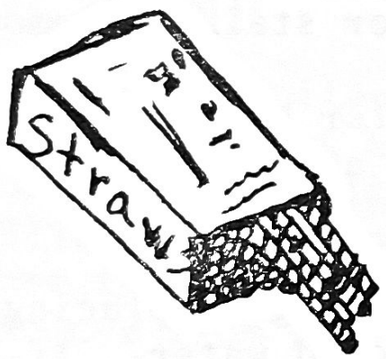
▲ The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.

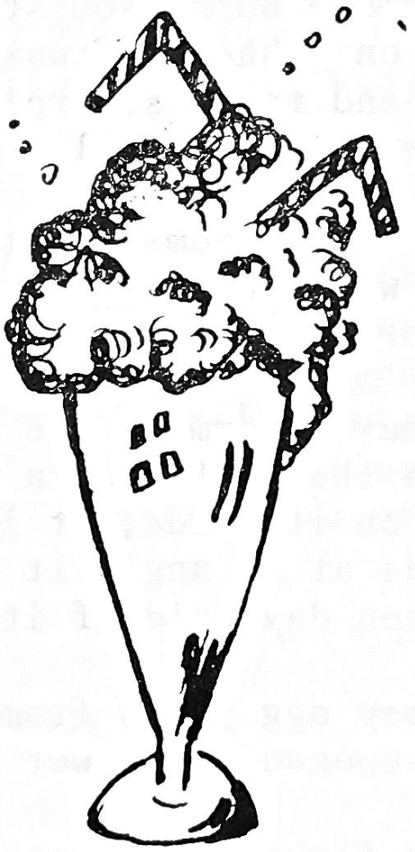
▲ After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out on rack to finish cooling.

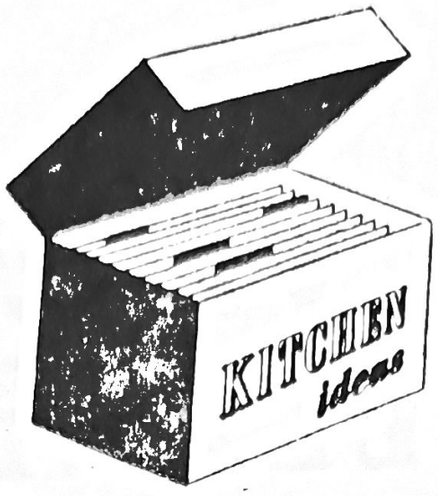
▲ Cakes should not be frosted until thoroughly cool.

▲ Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

BEVERAGES
MISCELLANEOUS







Fill pots and pans that have been burned with a solution of baking soda, one teaspoon in a quart of hot water. Leave solution in the pan until it has cooled and cleaning will be greatly simplified.

To remove burned-on starch from your iron, sprinkle salt on a sheet of waxed paper and slide iron back and forth several times. Then polish it with silver polish until roughness or stain is removed.

Dip a new broom in hot salt water before using. This will toughen the bristles and make it last longer.

You may determine the age of an egg by placing it in the bottom of a bowl of cold water. If it lays on its side, it is strictly fresh. If it stands at an angle it is at least three days old and ten days old if it stands on end.

To keep egg yolks from crumbling when slicing hard-cooked eggs, wet the knife before each cut.

For a flaky pie crust, try adding milk instead of water.

Pure lemon extract will remove the ink-stamped price mark on products.

CHOCOLATE (MINT CHIP) ICE CREAM

Georgia Kovar

2 eggs
1-1/2 c. sugar
6 c. evaporated milk
1 4-1/2 oz. milk chocolate bar, coarsely grated
1/4 t. salt
2 t. mint extract
few drops green food coloring

Beat eggs in large bowl. Add sugar and salt, blending completely. Beat in evaporated milk. Add extract, coloring and chocolate. Chill and freeze. Makes 2-1/2 qts.

VANILLA (CUSTARD)

Georgia Kovar

3/4 c. sugar
2 T. flour
1/4 t. salt
2 c. half and half
2 eggs, slightly beaten
1-1/2 T. vanilla
Additional 2 cups half and half

In a double boiler combine sugar, flour and salt. Stir in 2 cups half and half. Stir. Cook over moderate heat until thickened. Cook 2 minutes more. Stir small amount of hot mixture into eggs and return thin mixture to boiler. Cook 1 minute more. Remove from heat; add vanilla and additional half and half. Chill and freeze. Makes 1-1/2 qts.

CHEESE GRITZ

Reynald Janac

1 c. cooking grits
4 c. of boiling water
1 t. salt

Boil until thick. Then add 1 roll garlic cheese with 2 T. butter. Take off the fire and add 2 eggs beaten well in a cup and finish filling cup with sweet milk. Stir into grits and pour into greased baking dish. Bake in oven of 350° for about 1 hour. Remove from oven and sprinkle paprika all over the top. Add 1-1/2 c. grated sharp cheese. Slip back into oven till cheese is melted.

CHEESE YULE LOG

Ollie Jakubik

1/2 lb. grated cheddar cheese
2 T. minced onion
3 T. minced green pepper
2 T. minced pickles
1 t. salt
1 T. minced pimento
1 hard cooked, mashed egg
1/2 c. shredded crackers
1/4 c. mayonniase

Add ingredients as listed. Form into 2 logs. Wrap in foil. Store in refrigerator for few hours or overnight.

FLAVORED MILK SHAKE

Ollie Jakubik

2 T. Koolaid Brand Strawberry or Cherry flavor sugar sweetened soft drink mix
1-1/2 c. milk
1/2 c. ice cream

Combine all ingredients in electric blender container. Blend about 1 minute until smooth and frothy.

SPICED TEA

Emma Fojt

3/4 c. instant tea
2 c. Tang
1 t. cinnamon
1/2 t. cloves
1-1/4 c. sugar
2 pkg. instant lemonade (small pkg. Wylie's)
3 t. to cup

COCOA

Melissa Slenk

3-5 T. cocoa
Few grains salt
3 c. milk
6 T. sugar
1 c. hot water
1/2 t. vanilla

Place cocoa, sugar and salt in 2 qt. sauce pan. Add hot water slowly and cook 3

COCOA CONT'D.

minutes, stirring. Add milk and stir. Heat over medium heat till steaming, stirring often. Add vanilla. Remove from heat and whip briskly and serve. Garnish with marshmallows or whipped cream. Makes 4 to 5 servings.

LAVENDAR FRAPPE — Beth Ottwell

16 oz. can froze grape juice
16 oz. can frozen apple juice
2-1/2 cups cold water
1/4 cup lemon juice

Combine and pour in deep metal bowl. Place in freezer. Beat every hour until frozen-mushy. Serves 8.

WEDDING PUNCH — Georgia Kovar

1 qt. lime sherbert
2 6 oz. cans frozen lime juice concentrate
4 qt. ginger ale, chilled
2 6 oz. cans frozen lemon juice concentrate
Green food coloring, optional

Soften sherbet in fruit juices and water. Add ginger ale just before serving. Pour over large block of ice in punch bowl. Punch will bubble effectively during early part of serving. Dry ice substituted for ice block will give smoky effect. Brighter green color may be obtained by adding food coloring. Yields: 50 servings.

BRIDE'S PUNCH — Melissa Slenk

2 cans frozen orange juice
2-1/2 c. ginger ale
1 can frozen lemonade
6 c. water

Add frozen orange juice and 1 can frozen lemonade and add 6 cups cold water. Mix with ginger ale. Serve chilled. (Good with frozen fruit ring.)

FROZEN FRUIT RING

Melissa Slenk

Sliced strawberries
Cubed pineapple
Orange sections
Water

Arrange fruit in a 1-1/2 qt. ring mold; carefully add water and chill until frozen solid. Unmold and float in punch.

PINEAPPLE LEMONADE

Mattie Rubach

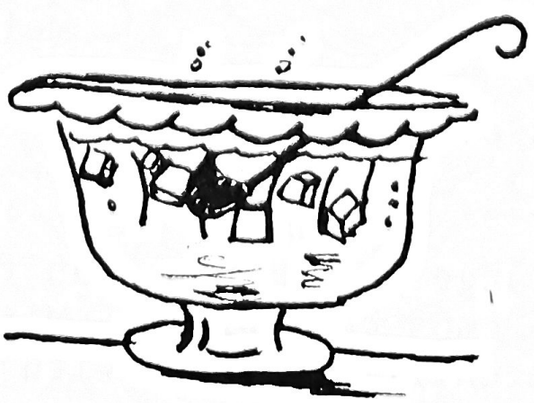
Make a thin syrup using 2 cups water to 1 cup of sugar. Boil for 10 minutes. To this add 1 pint jar of pineapple juice. Add juice of 3 lemons. Bring to a boil. Fill clean hot jars to over flowing and seal. When serving pour into ice filled glasses and float half a maraschino cherry or thinly cut slice of lemon in each glass.

PARTY PUNCH

Loretta Nedbalek

2 pkgs. Koolaid
2 cups sugar
2 qts. water
1 46 oz. pineapple juice
1 qt. ginger ale

Mix Koolaid, sugar, water. Add pineapple juice. Chill. Pour over ice in punch bowl. Add chilled ginger ale. Serve at once. For an extra special punch pour over 2 or 3 pints sherbert. Use raspberry sherbet with red punch; pineapple or lemon sherbet with green punch. Serves 50.



CHEESE DIP

Mattie Rubach

8 oz. Velveeta Cheese

1 10 oz. can Rotel tomatoes with green chilies

Cut the cheese into small chunks and put in double boiler. Melt the cheese partially. Add Rotel tomato mixture and finish melting the cheese. Serve with favorite chips.

ONION DIP

Karen Junek

1 8 oz. pkg. cream cheese
3 T. milk
3 T. grated onion
1/4 T. black pepper

Let cream cheese reach room temperature. Grate finely onions. Combine all ingredients in small mixing bowl. Mix on low speed until well combined. Serve with crackers or chips.

LEMON RICE CHEX

Annie Holick

2/3 c. margarine
1/3 c. sugar

Melt and pour on crushed Rice Chex. (7 c. of whole cereal)

Bake the above in oblong pan (pressed down) 12 minutes at 300°. Cool. Put in filling.

1 can Eagle Brand Milk
1/2 c. real lemon juice
1 21 oz. can of lemon pie filling
1 17 oz. can fruit cocktail (drained)
*1 can of drained crushed pineapple can be added.

Top with 2 c. cool whip. Cover and freeze.

NEVER FAIL DESSERT

Carol Shelfer

1 c. coconut
1 c. margarine
2 c. flour
1/2 c. sugar
2 pkgs. instant vanilla pudding
3-1/2 c. milk
2 pkgs. Dream Whip (whipped)

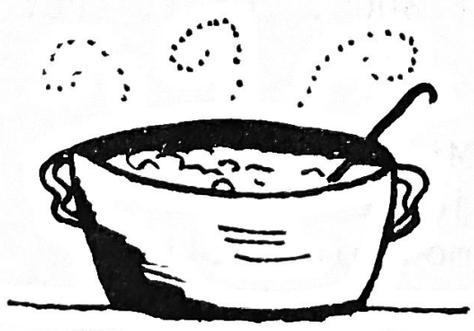
Mix coconut, margarine, flour and sugar together until crumbly. Put on a cookie sheet and toast for 45 minutes in 300° oven until golden brown. Cool. Put 1/2 of crumbs in bottom of 9"x13" pan. Beat pudding mix and milk slowly until well blended, about 2 minutes. Pour over crumbs in pan. Whip Dream Whip and spread over pudding. Sprinkle on other 1/2 of crumbs. Chill in refrigerator until serving time.

PERSIMMON PUDDING

Dianne Jaster

1 cup sugar
2 well beaten eggs
1 t. melted butter
1/2 t. soda
1 c. flour
2 c. milk
1 c. persimmon pulp
2 T. hot water

Mix sugar and flour, add eggs, milk and butter. Mix pulp, soda and hot water together. Add this to the other ingredients. Blend well. Pour into a 2 qt. casserole, bake about 1 hour at 350° stirring occasionally. Serve with whipped cream.



MEXICAN CHEESE DIP

Cynthia Kovar

4 T. flour
1 t. paprika
1 t. chili powder
1/2 t. cumin seed
1 T. catsup
1/2 to 1 lb. American cheese, grated
1 bud garlic, chopped
1/2 stick butter, melted
1/4 t. dry or prepared mustard
1 t. pepper sauce from jalapeno pepper
1 to 1-1/2 c. milk
1 pod jalapeno pepper, chopped

In top of double boiler, place first eight ingredients, cook and stir until thick. Add remainder of ingredients. Stir until thick. Makes 2-3 cups.

TANGY VEGETABLE DIP

Debra Kovar

1 c. mayonnaise
1 t. salt
1/2 t. curry powder
1 T. chives
2 t. tarragon vinegar
1/8 t. ground thyme
1 T. chili sauce
2 T. minced onion

Combine all ingredients, blending well. Refrigerate several hours or overnight. Serve with raw vegetables. Makes 1-1/4 cups.

CHILI CHEESE DIP

Debra Kovar

2 lb. ground beef
2 cans tomato soup, undiluted
SEASONINGS: garlic powder, cumin, oregano--to taste
2 T. chili powder
1 lb. velveeta cheese, grated

Brown meat, add all but cheese. Let simmer 5 minutes. Add grated cheese and stir until melted. Serve hot. Good when made into enchiladas.

SOUR POTATO SOUP

Emily Hejl

2 qts. water
1 t. salt
1-1/2 c. diced potatoes

Cook until potatoes are cooked about 12 minutes. Then add 3/4 cup cream, 1 T. flour. Pour in potatoes. Next use 3 eggs, beat lightly and add to soup stirring while pouring the eggs. Let cook about 5 minutes, add 2 T. of vinegar. Ready to serve.

MILK SOUP

Emily Hejl

2 qts. milk
2 T. sugar
1 t. salt

Put above ingredients in large pot. Bring to a boil and add drop dumplings.

1-1/2 c. flour
2 eggs
1 t. salt
1/2 cup milk

Mix and drop by 1/2 teaspoon into boiling milk. Simmer 12 to 15 minutes until dumplings are cooked.

FRESH SHRIMP DIP

Cynthia Kovar

1 8 oz. pkg. cream cheese
6 green onions minced (tops included)
1/4 t. pepper
1/2 t. salt
Mayonnaise

3 T. lemon juice
1/4 t. hot sauce
1/4 t. Worcestershire sauce
2 lbs. finely ground boiled shrimp

Combine cream cheese and lemon juice, add onions, hot sauce, Worcestershire sauce, pepper and salt. Blend in shrimp, add enough mayonnaise to make desired dipping consistency. Let stand for 6 to 8 hours before serving. 10-14 servings.

PRUNE WHIP

Betty Anderson

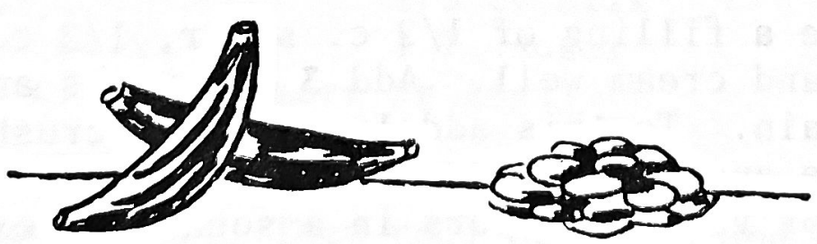
Soak 2 dozen large prunes overnight. Cook until tender and chop fine. Add 7 T. sugar. Beat the whites of 5 eggs and add the prunes gradually, beating them in. Turn into buttered baking dish and bake in a slow oven 30 minutes. Serve with whipped cream.

BANANA PUDDING

Debbie Nedbalek

1/2 c. sugar
1/4 t. salt
3 eggs, separated
1 medium size box vanilla wafers
2 T. flour
2 c. milk
1 t. vanilla
4-6 bananas
6 T. sugar

Make a custard by combining the first 3 ingredients and add the milk to which has been added the slightly beaten egg yolks. Cook in top of double boiler until the consistency of a custard. Add vanilla. Line a baking dish with vanilla wafers. Slice banans over the wafers. Pour over this, 1/2 of the custard. Repeat with another layer of wafers and bananas. Cover with remaining custard. Make meringue of egg whites whipped with 6 T. sugar. Beat until stiff and put on top of pudding. Bake at 425° 5 minutes or until delicately browned. Serve hot or cold.



MOONSHINE PUDDING

Betty Hubanek

Drain juice from medium sized can of crushed pineapple. Add the juice of 1/2 lemon and enough water to make 1 pint. Add to this one cup white sugar and let come to a boil. Dissolve 6 T. corn starch in about 1/3 c. water. Add to the syrup and cook until clear. While cooling, beat the whites of 3 eggs very stiff, pour mixture into eggs and add crushed pineapple. Make a custard of the yolks, 1/4 c. sugar and 1 pint milk. Serve with the chilled pudding.

PINEAPPLE WHIP

Deborah Kovar

2 pkgs. lemon gelatin
1 pint cream, whipped
1 c. chopped pecans
2 c. crushed pineapple
1/2 c. sugar
3 c. miniature marshmallows

Drain pineapple; measure juice and add water to make 4 cups. Heat the liquid, add gelatin, stir until dissolved; add sugar. Cool until gelatin is partly congealed, then whip. Fold in remaining ingredients. Pour into a 9"x13" pan. Refrigerate until firm.

PINEAPPLE ICE BOX CAKE

Dorothy See

Make a filling of 1/2 c. sugar, 1/2 cup butter; and cream well. Add 3 egg yolks and cream again. To this add 1 small can crushed pineapple and 2 cups chopped pecans. Arrange a layer of vanilla wafers in a square pyrex pan and spread part of the filling over this. Alternate wafers and filling. Chill for 24 hours or more. Cut in squares, and serve with whipped cream, sweetened and flavored with vanilla or brandy.

CRUNCHY ICE CREAM TORTE

Kitty Skrabanek

2/3 c. light corn syrup
4 c. crisp rice crispies
1 qt. vanilla ice cream, softened
2/3 c. peanut butter (plain or crunchy)

Grease 9" pan. Stir together corn syrup and peanut butter in large pan until well mixed. Stir in cereal just until moistened. Press 3 cups of mixture into bottom of pan. Cover with ice cream. Freeze 1 hour until firm. Press remaining cereal mixture evenly over ice cream. Cover and freeze until firm. Makes 8 to 10 servings.

PIMENTO CHEESE

Emily Hejl

1/2 lb. butter
1 qt. dry curd pimentoes
1 t. salt
1 c. sour cream

Put soda on curd. Let stand for about one hour. Put butter in heavy pan on low flame. When melted add curd. Cook until curd is dissolved. Add cream and pimentoes. Cook about 5 more minutes and pour into bowl.

BOZI MILOSTI ("DISSAPPOINTMENTS")

Ella Orsak

3 eggs
1/2 t. salt
1-1/2 c. flour (more or less)
1/3 c. milk
1 T. sugar

Mix all together then knead until smooth but not stiff. Then roll out thin and cut into squares and fry in deep fat. Sprinkle with sugar.

LEMON ICE CREAM

Jan Schoenemann

Mix 2 pkgs. Vanilla Junket with 1-1/2 c. sugar. Add 1 large can Pet milk and 1 can Dime Brand condensed milk. Slowly add 1 c. lemon juice stirring thoroughly. Pour in freezer container and add enough milk to almost fill, about to bottom of top prong on dasher. Freeze 20-30 minutes using 1 large glass ice cream salt. Remove dasher. Pour off some of water. Add more ice and salt to cover top. Be sure to put cork in top.

ALTERNATE METHOD: Substitue 1/2 pt. whipping cream for Dime Brand and use 2 c. sugar instead of 1-1/2 c.

ICE CREAM

Lydia Mae Faust

Bring 1 gallon of milk to boil. Beat 5 eggs till foamy; add 1-1/2 c. sugar slowly while beating, add 2 T. corn starch. Mix about 1-1/2 cups hot milk to mixture while beating. Add egg mixture to hot milk. Bring to boil. Let cool well. Add 1 tall can Pet Milk and 2 T. vanilla. Pour in freezer.

HOME MADE ICE CREAM

Clara Orsak

(for 1 gallon)

2 c. sugar
pinch of salt ----- mix together
2 T cornstarch

5 egg yolks, beaten -- add
3/4 gal. milk

Cook on low heat until it thickens, mixing constantly.

Beat the 5 egg whites until stiff and pour the hot custard over them. Mix well and add 1 T. vanilla. When cool, add one can Dime Brand Milk and freeze

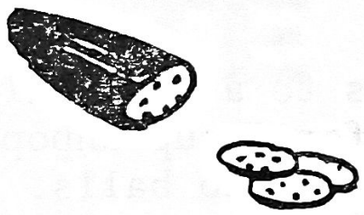
METHOD FOR FREEZING CUCUMBERS

Mrs. Annie Vajdak

12 cucumbers, peeled and sliced
1 onion, peeled and sliced

BRINE: 2 cups sugar
1-3/4 c. white vinegar
1/4 c. pickling salt

Boil the 2 c. of sugar, 1-3/4 c. vinegar and 1/4 c. salt and let it cool. When cool, pour over the cucumbers and onion slices. Let stand for 12 hours. Then freeze in either glass or plastic containers. To unfreeze these the best way is to put them in the refrigerator so they unfreeze slowly. These cucumbers can be served as is, or add a little cream, salad dressing, etc.



HOMEMADE EGG NOODLES

Mrs. Minnie Kovar

4 eggs (large)*

About 3 cups flour

Beat the eggs. Add enough flour to make stiff dough. Knead well, on a well-floured board. Roll dough into thin sheets. Set aside to dry for 2 or 3 hours. Turn sheets several times while drying. When dry enough fold together and cut into narrow strips. Drop into boiling water or soup and cook about 20 minutes. Drain if cooked in plain water. Rinse and put in soup.

*Use yard eggs (dark yellow yolks) for more yellow color in noodles.

POPCORN BALLS

Ollie Jakubik

1 c. sugar
1 pkg. jello (prefer lemon)
1 c. white syrup

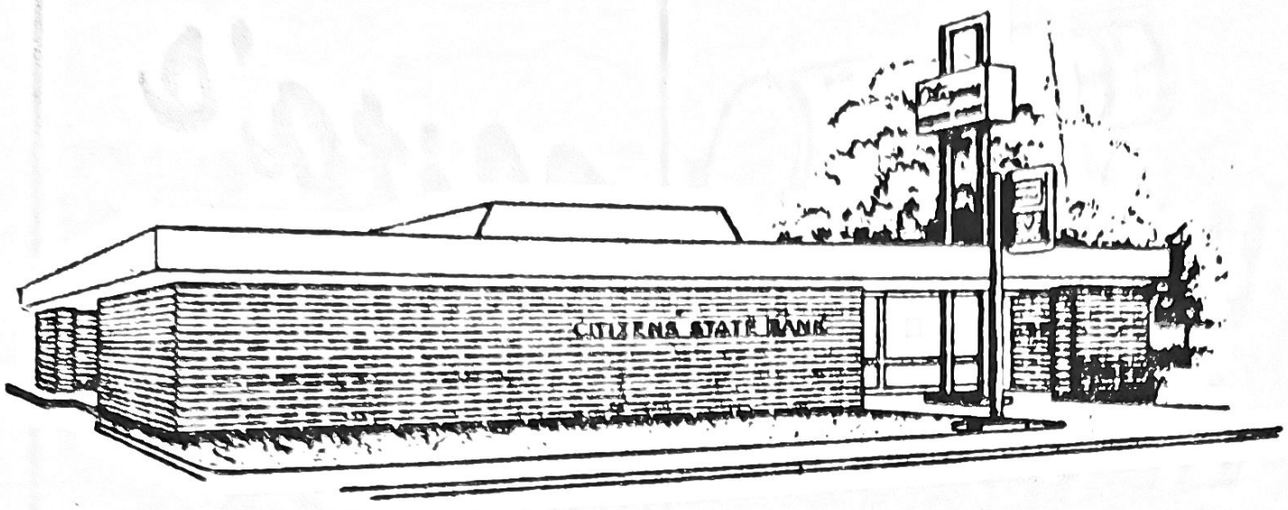
Cook above ingredients to a soft ball stage. Make enough syrup for 1 cup unpopped corn. Pop the corn and make into balls.

CHEESE LOG

Debra Kovar

1 8 oz. pkg. mild cheddar cheese, shredded
3 T. sour cream
1 t. grated opion
Dash of salt, cayenne pepper
1 3 oz. pkg. cream cheese
1 T. parsley
1 t. Worchestershire sauce
6 slices bacon, fried crisp and crumbled.

Mix all ingredients and role into a log. Cover with waxed paper and chill until very firm. Slice and serve with crackers.



Citizens

STATE BANK

" THE BANK TO GROW WITH "

MEMBER F.D.I.C.

P. O. BOX 518

SOMERVILLE, TEXAS 77879

713 596-4176

FAURION
"Minit-Print"
Commercial
and
Personal Printing
PRINTING

846-3260
3806 Old College Rd.
Bryan

Nita's
FLOWERS

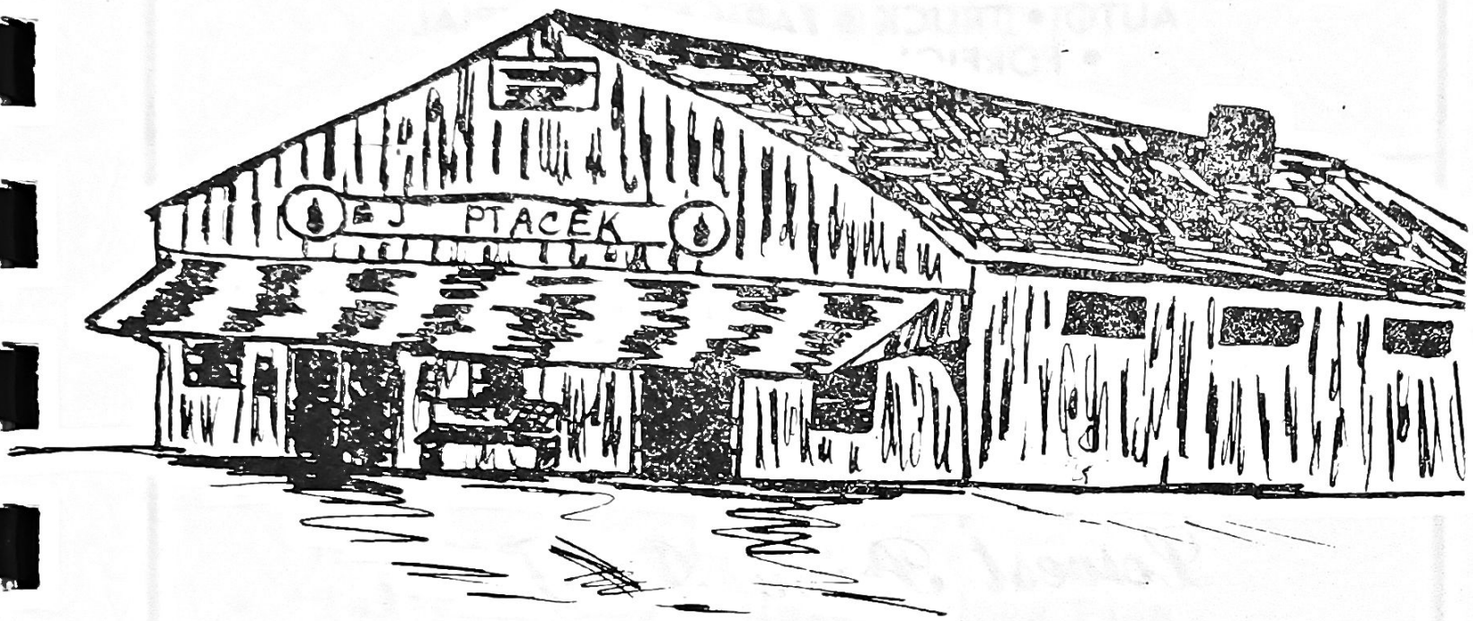
919 Texas Avenue
Bryan, Texas
Phones: 822-1488
822-2631

FOR
THE FINEST IN
COUNTRY CURED SMOKED PRODUCTS,
SEE

SLOVACEK
Sausage Co.

Snook, Texas
Telephone: 272-8625

E. J. Ptacek Grocery



272-8691

Snook, Texas

Compliments Of

Georgia & Richard Kovar

snook, texas

HOUSE OF TIRES

"Where Quality Costs You Less"

AUTO • TRUCK • FARM • INDUSTRIAL
• FOREIGN • BOAT TRAILERS
SPIN BALANCING

822-7139 BRYAN 1401 S. TEXAS AVE.

HOUSE OF BOOTS

Lowest Price In Town

112 Nagle St.

College Station **822-7139**

HOUSE OF CARS

"AUTOMOTIVE SUPERMARKET"

Let us Broker your next automobile or pick-up straight from Detroit and save you hundreds, possibly thousands, of dollars. Any American brand -- Ford, Chrysler, General Motors and Imports. Located at House of Tires.

1401 S. Texas Ave. Al Gutierrez, Broker

YOU EXPECT MORE. . . .
. . . AND YOU GET IT.

AT BB&L.

- Passbook Accounts and Savings Certificates (at the highest interest rates available)
- Home Loans (Conventional, VA, FHA)
- Installment Loans (for almost anything)
- Tax-sheltered retirement plans (IRA and Keogh)
- Tax-sheltered College Savings Plan
- Security, Efficiency, and Friendly Service

BB&L

2800 Texas Avenue
Bryan
779-2800

RAYMOND H. KOVAR
BLACKSMITH & WELDING SHOP

TELEPHONE 272-8306

SNOOK AUTO & TRACTOR SUPPLY

TELEPHONE 272-8651

SNOOK, TEXAS 77878

Bud Cross Ford

FORD

Box 386
Caldwell, Texas
Hwy 36 at Y

Phone: 567-3298

SAVE ON

FURNITURE,
APPLIANCES,
BUILDING MATERIALS,
FENCING, ETC.

Charles Sebesta Sales

SNOOK, TEXAS

Phone: 272-8301

DELICIOUS HOMEMADE KOLACHES, BREADS, ETC.

Snook Baking Co.

SNOOK, TEXAS 77878 272-8501

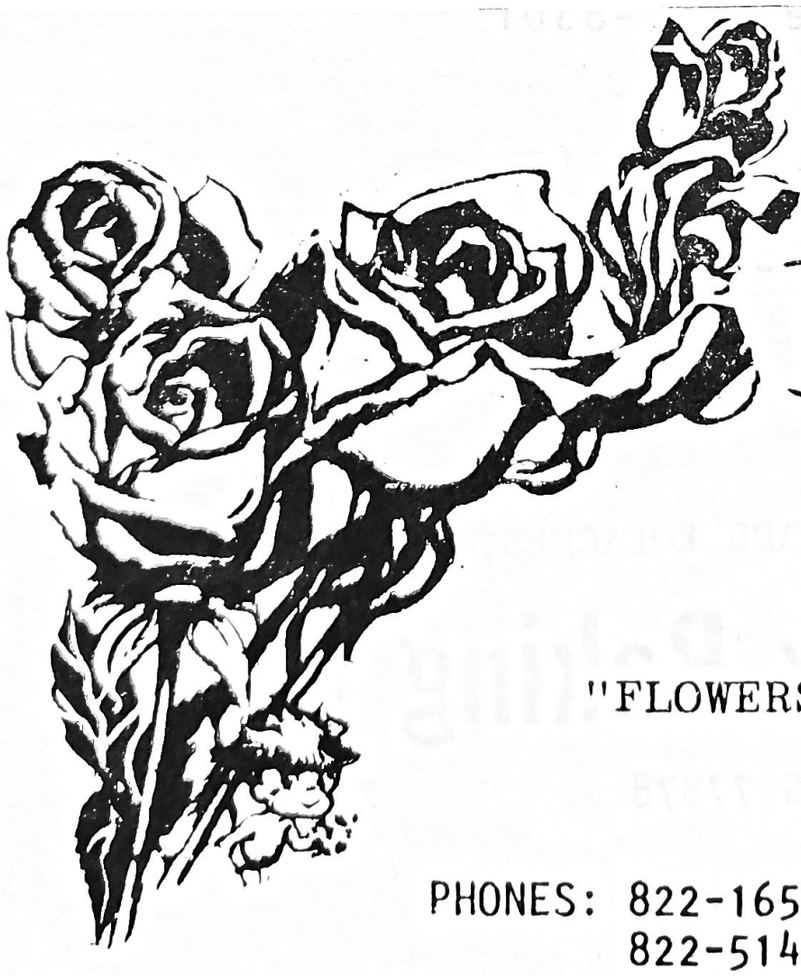
ORGANIZED 1903

CALDWELL NATIONAL BANK

We Welcome The Opportunity To Serve You

Member Federal Deposit Insurance Corporation

Caldwell Texas



NAN'S Blossom Shop

"FLOWERS FOR YOU"

PHONES: 822-1658
822-5144

1105 South Texas Avenue Bryan, Texas

COMPLIMENTS OF A FRIEND

CITY NATIONAL BANK

cnb

779-5402 P.O. Drawer 913 BRYAN

Shelfer Equipment Co.

272-8401 SNOOK, TEXAS

ALLIS-CHALMERS
SALES AND SERVICE

Compliments Of

Alfred & Betty

Schoenemann

The Little Red Schoolhouse

FINE PRINTS PHOTO FRAMES CUSTOM FRAMING
WICKER FURNITURE & ACCESSORIES
3737 East 29th Street Town & Country Center
Bryan, Texas (713) 846-6901

THE FLORAL CENTER

Full-Service Florist

Serving the Bryan-College Station Area

2920 East 29th Street Bryan
822-6047 823-5792

COME TO

Slovacek's Grocery Market

FOR FRESH BUTCHERED MEATS, GROCERIES, FEED, ICE, AND CUSTOM CUTTING OF MEATS.

Snook, Texas 77878 Phone: 272-8551

Lawrence Grocery

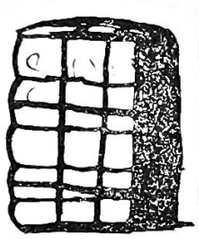
Snook, Texas

272-8402

Edwin Kovar Lumber & Hardware

Hardware & Building Materials

COTTON GIN



Telephone:

272-8304 - Lumber Yard
272-8404 - Gin

HUT SHOPPING CENTER

SNOOK, TEXAS

COMMUNITY SAVINGS AND LOAN ASSOCIATION

P.O. Drawer 2800, College Station, Texas 77840 (713) 846-7774

Burleson County Co-Op Store

Feed, Seed, & Fertilizers
Custom Grinding and Mixing

Frank J. Tydlacka, Mgr.

Phone: 567-3351 Caldwell, Texas

FIRST STATE BANK IN CALDWELL

"THE BANK WITH A THOUGHT TO THE FUTURE"

DRIVE IN WINDOW

PLEASE GIVE US AN OPPORTUNITY
TO SERVE YOUR BANKING NEEDS

Each depositor insured to $1
FDIC
FEDERAL DEPOSIT INSURANCE CORPORATION

DIAL 567-3256

OR 567-3281

ALL DEPARTMENTS

S. ECHOLS CALDWELL

COMPLIMENTS

OF

Mr. & Mrs.
Bennie F. Sebesta

Snook, Texas 77878

Consider

JASTER CARPETS & INTERIORS

Before Buying Your New Carpet

Residential ☆ Commercial

—Featuring

The Finest in Floor Covering
Azrock - Armstrong
Cogoleum - Mannington

At Reasonable Prices
Shown in Your Home or Our Showroom

JASTER CARPETS & INTERIORS

Frankie Jaster - Owner

(713) 272-8608

SNOOK, TEXAS

Compliments Of

Mr. & Mrs.

MOODY FAUST

Snook, Texas

FIRST BANK OF SNOOK

MEMBER FEDERAL RESERVE SYSTEM

Open Saturdays 9–12 / Mon. through Fri. 9–3

Each depositor insured to $40,000
FDIC
FEDERAL DEPOSIT INSURANCE CORPORATION

C. C. (CAL) CHAMBERLAND
President

MARVIN SVEC
Vice President

POST OFFICE BOX 2
SNOOK, TEXAS 77878
(713) 272-8911 / (713) 272-8603

HARVEY MOTOR COMPANY

YOUR FRIENDLY CHEVY DEALER

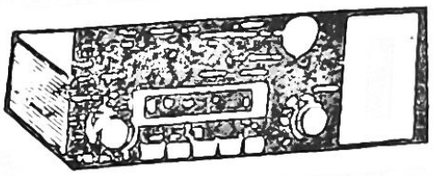
YOUR ONE-STOP CENTER FOR:

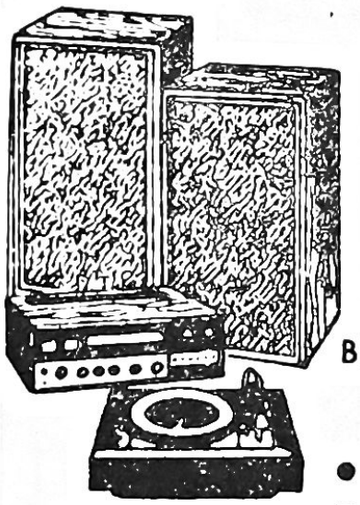
NEW CHEVROLETS
USED CARS
PARTS
BODYWORK
SERVICE

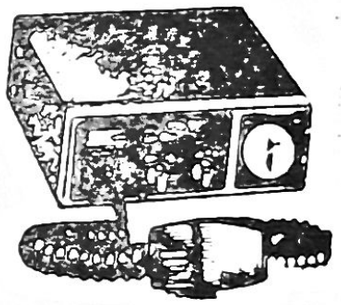
CALDWELL PHONE 567-3541 TEXAS

SOUNDTRONICS
INCORPORATED
PROFESSIONALS IN SOUND SYSTEMS

STEREO HEADQUARTERS
FOR BRYAN/COLLEGE STATION







SALES - SERVICE -
INSTALLATION
ACCESSORIES

- SANYO
- CRAIG
- PIONEER
- JENSEN

— TAPES —
BLANK TAPES BY MAXELL - TDK
PRERECORDED 8 TRACK &
CASSETTE

- TURNTABLES
- RECEIVERS
- TAPE RECORDERS
- CAR STEREO SYSTEMS & MOUNTING KITS

PROFESSIONAL INSTALLATION
"RAIN OR SHINE"

OPEN 9 - 6
MON. - SAT.

DIAL **846-4687**

3602 OLD COLLEGE RD. - BRYAN

your COMPLETE office supplier

ADVANCED BUSINESS EQUIPMENT, INC.

FURNITURE • MACHINES • SUPPLIES

846-7766

Brazos County's Only COMPLETE Office Supplier

Daily Delivery

3800 Texas Avenue Bryan

NOTES

Additional copies of this book
may be obtained by sending
$5.00 each plus $.50 for mailing
and handling costs to:

David Wayne Kovar
P. O. Box 58
Snook, Texas 77878

or

Jan Schoeneman
Rt. 2
Somerville, Texas 77879

NOTES